



## THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

### **Kale and Butternut Squash Pizza** (from Bev Cooks via Cate's World Kitchen)

I used acorn squash the first time I made this and delicata squash the second time. So technically, I haven't made butternut squash and kale pizza yet!

Dough for two 10-inch pizza crusts

1½ tablespoons olive oil, divided

salt and freshly ground pepper

1 medium butternut squash, peeled, seeded and cut into bite-sized cubes

2 small red onions, cut into wedges

3 cups kale (from about 1 bunch), cut in thin ribbons

2 garlic cloves, sliced

2 cups (8 ounces) shredded mozzarella cheese

1. Place a pizza stone on the bottom rack of the oven and preheat the oven to 400 degrees. Divide the dough in two and shape each portion into a ball. Set the balls of dough aside for 10 to 30 minutes, loosely covered, to allow the gluten to relax.
2. Transfer the squash and onions to a large baking sheet; season with a generous pinch of salt and pepper and coat with 1 tablespoon of oil. Bake, stirring once halfway through, until softened and browned, about 30 minutes.
3. Heat the remaining ½ tablespoon of oil with the garlic in a large skillet; add the kale and a pinch of salt; cook, stirring constantly, until wilted, about 2 minutes. Remove from the heat.
4. Work with one ball of dough at a time on a lightly floured surface or a damp cloth. Flatten the dough, then pick it up and gently stretch it out, trying to keep it as circular as possible. Curl your fingers and let the dough hang on your knuckles, moving and rotating the dough so it stretches evenly. If it tears, piece it together. If the dough stretches too much, put it down and gently tug on the thick spots. Transfer the round of dough to a large square of parchment paper; slide onto a pizza peel.
5. Top the dough with half of each of the roasted vegetables, kale, and cheese. Slide the pizza with the parchment onto the hot baking stone. Bake for 8-10 minutes, until the crust is browned around the edges. Transfer the pizza to a cooling rack without the parchment. Let the pizza rest for 5 minutes before serving. Repeat with the remaining ingredients.