



Julie Zyromski

Herb Pesto and Squash Winter Pizza

Portions: 1 pizza

Preparation: 20 minutes

Cooking time: 15 minutes



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Ingredients

For the pesto:

- 1 bunch of flat parsley
- 1 bunch of oregano, sprigs removed
- Leaves from 4 rosemary sprigs
- 2 garlic cloves
- ¼ cup (65 ml) extra-virgin olive oil
- 1 teaspoon sea salt
- Pepper, to taste

For the pizza:

- 1 pizza dough
- 1 small butternut squash, peeled, seeded and finely sliced
- Extra-virgin olive oil, to taste
- Zaatar, to taste
- Salt and pepper, to taste
- Arugula, to taste
- Arils from one pomegranate

Steps

For the pesto:

In the small bowl of your food processor, finely chop the herbs with the garlic. Transfer to a bowl and add olive oil, salt and pepper. Reserve.

Pour la pizza:

Preheat the oven to 400°F (or 375°F – convection mode). In a bowl, mix together the squash slices with the olive oil and a generous portion of zaatar. Transfer to a baking sheet lined with parchment paper and cook for about 20-25 minutes or until tender and golden. Reserve and raise the oven temperature to 450°F (or 425°F- convection mode). Make 2 pizzas with your discs and brush with herb pesto. Cook for 10-15 minutes or until golden crisp. Top with roasted squash, arugula, arils and more zaatar, if desired. Eat right away.

Note

Depending on your dough recipe, it may be much easier to work the pizza dough if it is at room temperature. I recommend taking it out of the refrigerator at least 2 hours in advance.