

White Pizza with Butternut Squash and Prosciutto

By Ree Drummond, www.thepioneerwoman.com

Yield: 4 to 6 Servings

Prep time: 20 minutes

Total time: 1 hour

From Ree: "Take your pizza dough out of the fridge about 30 minutes before you start. Room-temperature dough stretches much more easily."

Ingredients

1 small butternut squash, peeled and halved lengthwise, seeded and thinly sliced into half-moons

1 sprig rosemary

2 tbsp. olive oil

1 1/2 tsp. kosher salt

Black pepper, to taste

1 1/2 lb. refrigerated pizza dough, at room temperature

2 c. shredded whole-milk mozzarella cheese

1/4 c. grated pecorino cheese

1 c. whole-milk ricotta cheese

4 oz. thinly sliced prosciutto, torn into pieces

Directions

1. Preheat the oven to 500°. Combine the squash, rosemary, olive oil, 1 teaspoon salt and a few grinds of pepper on a rimmed baking sheet. Toss to coat, then spread the squash in a single layer. Roast until just tender but not completely cooked through (the squash will finish cooking on the pizza), about 10 minutes. Remove the squash to a plate; discard the rosemary.
2. Let the baking sheet cool for 5 minutes, then stretch the pizza dough on the pan with your fingers until it reaches the edges. Sprinkle with the mozzarella and pecorino.
3. Combine the ricotta with the remaining 1/2 teaspoon salt and a few grinds of pepper in a medium bowl.
4. Dollop the ricotta all over the pizza. Scatter the butternut squash on top of the cheese, making sure that some of the ricotta is showing through. Gather the prosciutto into clusters and scatter over the pizza.
5. Bake until the cheese is melted and starting to turn brown in spots and the dough is completely cooked through and golden brown around the edges, 20 to 25 minutes. Let cool for 5 minutes before slicing.