



## sweet and spicy delicata pizza

cook time:

**50**

prep time:

**15**

featured product:

**spring mix plus**

update your pizza profile with this sweet and spicy delicata pizza recipe! roasted delicata squash pairs perfect with our baby kale SPRING MIX, chorizo and feta on top of a crispy pizza crust. your family and guests will delight in all these flavors of fall. perfect for a holiday meal or event!



### ingredients

4 servings

1 packed cup **organicgirl® spring mix plus** ?

1 delicata squash, halved lengthwise, seeded, and cut into  $\frac{1}{2}$ " thick half moons

1 tablespoon preferred vegetable oil

$\frac{1}{2}$  teaspoon fine sea salt

4 ounces fresh chorizo

$\frac{1}{2}$  teaspoon crushed red chili flakes

1 pound prepared pizza dough

$\frac{1}{2}$  cup crumbled feta

$\frac{1}{4}$  cup dried cranberries

1 tablespoon olive oil

black pepper to taste

### substitutions

? substitute with **SUPERGREENS!**

### directions

1. preheat oven to 425°F.
2. on a baking sheet toss together delicata, oil and salt. spread out in a single layer and roast until tender and browned, about 25-30 minutes.
3. in a medium skillet, brown chorizo along with the chili flakes over medium heat, breaking up the meat with a spoon. when browned, transfer to a paper towel-lined plate to drain.
4. on a lightly floured work surface stretch and roll out pizza dough as thin as possible. transfer to a parchment-lined baking sheet. top with greens, delicata, chorizo and feta.
5. bake until browned, about 15 minutes. before serving, top with cranberries, olive oil and pepper.