

# Butternut Squash Pizzettes

Recipe By Rivky Kleiman



Cooking and Prep:  40  
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Serves:  10

Contains:  

**Preference:** Dairy

**Difficulty:** Easy

**Diet:** Vegetarian, Vegan,  
Pescetarian

**Source:** Family Table by  
Mishpacha Magazine

These pizzettes are beautiful as well as tasty — a winning combination that will make you reach for this recipe for many a party.

## Ingredients (7)

### Main ingredients

- 1 package frozen or prepared pizza dough
- 1 cup thinly sliced red onion
- 1/2 a butternut squash, peeled, seeded, and finely diced
- 2–3 tablespoons **Gefen Olive Oil**
- 1/2 teaspoon dried rosemary

**Haddar Kosher Salt**, to taste

pepper, to taste

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## Start Cooking

### Prepare the Pizzettes

1. Preheat oven to 400°F (205°C).
2. Place sliced onions and butternut squash in a Gefen Easy Baking Parchment Paper-lined roasting pan.
3. Sprinkle with rosemary, salt, pepper, and olive oil. Toss to coat.
4. Bake 20 minutes uncovered, then set aside.
5. Raise oven temperature to 450°F (230°C).
6. Roll out your pizza dough on a floured surface. Cut out 20 circles, using either a round 3-inch (7.5-cm) cookie cutter or a glass.
7. Place your pizzettes on a parchment-paper lined cookie sheet. Add a tablespoon of butternut mixture to each round. Return to oven and bake an additional 10 minutes.
8. Serve immediately.