

Butternut Squash Puff Pizza, Sage & Smoked Cheddar



Serves 4

Prep 15 mins

Cooking 30 mins

Easy

Ingredients

2 tablespoons olive oil
450g chopped butternut squash
330g ready-made puff pastry
1 large egg yolk, beaten with 1 teaspoon water (egg wash)
200g smoked cheddar cheese, grated
4 sage leaves, finely chopped, plus extra to garnish
Sea salt and pepper

1. Preheat oven to 220C/Fan 200C/Gas7.
2. Heat olive oil in pan over medium low heat, add squash, and cook until it softens without browning, about 5 minutes.
3. Roll out the puff pastry to a large rectangle, approx 15 x 25cm. Using a sharp knife, mark a 1cm border around edge of the pastry, without cutting through. Brush the border with egg wash.
4. Sprinkle half the cheese on the pastry within the border and top with the squash. Sprinkle with chopped sage over and season with salt and pepper.
5. Bake 20 minutes, then sprinkle with remaining cheese and bake another 5 minutes.
6. Garnish with fresh sage leaves and serve.