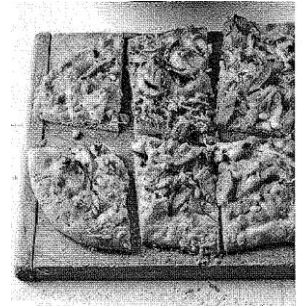


Butternut Squash Flat Bread With Cheddar and Pine Nuts

INGREDIENTS

- 1 pound store-bought pizza dough, thawed if frozen
- Cornmeal for the pan
- 1 pound butternut squash-peeled, seeded, and sliced $\frac{1}{4}$ inch thick
- $\frac{1}{2}$ red onion, thinly sliced
- $\frac{1}{4}$ cup pine nuts
- 1 tablespoon fresh thyme leaves
- 2 tablespoons olive oil
- Kosher salt and black pepper
- $1\frac{1}{2}$ cups grated extra-sharp Cheddar (6 ounces)
- 1 bunch arugula, thick stems discarded (about 4 cups)



DIRECTIONS

1. Heat oven to 425 F. Shape the dough into a large oval and place on a cornmeal-dusted baking sheet.
2. In a large bowl, toss the squash, onion, pine nuts, thyme, 1 tablespoon of the oil, $\frac{1}{2}$ teaspoon salt, and $\frac{1}{4}$ teaspoon pepper.
3. Scatter over the dough and sprinkle with cheese. Bake until golden brown and crisp, 20 to 25 minutes.
4. Toss the arugula with the remaining tablespoon of oil and $\frac{1}{4}$ teaspoon each salt and pepper. Serve with the flat bread.

By Sara Quessenberry