

Pesto, Butternut Squash, & Sun-dried Tomato Pizzas

Servings: 2

From Coupon Kitchen

Ingredients

1 cup butternut squash, diced
1/2 tsp olive oil
Cooking spray
2 tortillas
2 Tbsp basil pesto
1/4 cup low-fat mozzarella cheese
4 sun-dried tomatoes, sliced
1/2 tsp dried oregano

Preparation

- 1) Preheat oven to 400 degrees.
- 2) Combine butternut squash and olive oil in a medium bowl. Place squash mixture on a baking sheet coated with cooking spray. Bake at 400 degrees for 20 minutes or until squash is fork-tender. Decrease oven temperature to 375 degrees.
- 3) Spread pesto over each tortilla. Sprinkle with mozzarella cheese and top with butternut squash, sun-dried tomatoes, and oregano. Place directly on oven rack and bake for 6-8 minutes until the edges of the tortilla are nicely browned. Slice using a knife or pizza cutter and serve.