



Flatbread with Roasted Butternut Squash

This flatbread features seasonal produce and beautiful colors for an appetizer any guest is sure to enjoy. Recipe and photo created by [Cafe Johnsonia](#).

Ingredients

- One (11 oz) package [Pamela's Pizza Crust Mix](#)
- Coarse cornmeal, for dusting
- 1 cup plus 2 tablespoons warm water (about 110–115°F)
- 3 tablespoons olive oil, divided
- 1 tablespoon maple syrup (can use honey)
- 1 teaspoon dried sage (can use rosemary or thyme)
- Pinch ground nutmeg
- Sea salt and fresh ground pepper, to taste
- 4 cups butternut squash, cut into ½-inch cubes
- 5–6 ounces fresh goat cheese (chevre), at room temperature
- ½ cup pomegranate seeds
- ½ cup toasted sliced almonds
- ½ cup sprouts or microgreens

Directions

Place Pizza Crust Mix, the included yeast packet, warm water, and 2 tablespoons of the olive oil in the bowl of a standard mixer fitted with a paddle attachment, or mixing bowl if using hand mixer or mixing by hand. Mix on medium speed for 15 to 30 seconds until completely combined. The dough will be very sticky. Scrape the dough into a ball on the bottom of the bowl and lightly coat with a little more olive oil. Cover and let rise for 1–2 hours, or until doubled in size.

While dough is rising, prepare the roasted butternut squash. Preheat oven to 400°F. Toss the cubed squash with the remaining olive oil, maple syrup, dried sage, and nutmeg. Arrange in an even layer on a baking sheet lined with parchment paper. Sprinkle well with sea salt and freshly ground black pepper. Roast for 20–30 minutes, or until tender and deep golden on the edges. Remove from oven and set aside until ready to use.

To bake crust, turn oven to 450°F. Line a separate baking sheet with parchment paper, or grease well with a little more olive oil. Sprinkle the coarse cornmeal in an even layer over the parchment or pan.

With oiled hands, carefully transfer the raised dough to the prepared baking sheet. Use your hands to press the dough into a rectangle that is about ¼-inch thick. Let rest for 10–15 minutes, then bake for 15–20 minutes. The crust won't be baked all of the way, but it should be golden on the edges. Remove from the oven.

Spread the goat cheese evenly over the crust. Sprinkle the top with freshly ground black pepper.

Arrange the roasted squash over the top in an even layer and top with toasted almond. Place back in oven for 15 minutes. Remove from oven and top with pomegranate seeds and sprouts. Cut into pieces and serve warm or at room temperature.