Squash and Brie Pizza

NIBBLEDISH CONTRIBUTOR

Ingredients

Pizza Dough (I cheated and used Trader Joe's)
Brie, torn to pieces
Mozarella (Shredded or cubed)
Sweet onions, thinly sliced

Squash Sauce (Thanks, Hot Lips Pizza!):
Winter Squash , cubed (I used butternut, but other winter squashes could be used.)
5-6 Garlic cloves, peeled
Olive Oil
Salt
Pepper

Instructions

Squash Sauce:
Roast squash and garlic together in a pan for around 50 Minutes on 400 degrees Fahrenheit, or until the squash is tender. Puree or mash, adding salt and pepper and streaming in the olive oil until the texture is agreeable.

Pizza:
Preheat oven to 550F. Cover stretched dough with pizza sauce. Layer on mozzarella and brie (don't be stingy on the brie, as this is the major uniting element of the pizza) before scattering the onions and baking until crust is cooked through and cheese is bubbling.

This pizza is based off of my favorite pie from Hot Lips Pizza in Portland, OR. If you're

in town during the winter, be sure to try it.

(Addendum: I actually ended up picking off the parsley after I took the photo, as it overpowered the delicate flavors of the pizza... but my camera was already put away by the time I realized.)