



DELICATA SQUASH FLATBREAD

Recipe by Erin Alderson of Naturally Ella

PREP TIME

15 MIN

COOK TIME

15 MIN

SERVINGS

FOUR

DRY CREEK VINEYARD WINE PAIRING

DRY CHENIN BLANC

INGREDIENTS

- 1/2 premade pizza dough
 - 2 tsp olive oil
 - 2-3 cups delicata squash, thinly sliced
 - 1/3 cup shallots, sliced
 - 1 cup mozzarella, shredded
 - 1 cup gruyere, shredded
 - 2 tsp fresh thyme
- CHILI OIL & GARNISH:**
- 3 tbsp olive oil
 - 1 tsp crushed red pepper
 - Flaky Salt

METHOD

Preheat oven to 475°F. Roll the dough out on a cornmeal-covered tray. Rub with olive oil and layer the squash, shallots and cheeses. Bake until the crust is crisp and the cheese is bubbly, about 15 minutes. To make the chili oil, heat a small pan over medium heat. Add the olive oil and warm. Remove from heat and add in the crushed red pepper. Let rest until the flatbread is done. Drizzle the finished flatbread with the chili oil, thyme and flaky salt as desired.