

Pumpkin Pesto Pizzas – about 10 mini pizzas

3 cups pumpkin puree
2 Tbs granulated garlic
1 Tbs Onion powder
Salt
Pepper
Paprika
Dried sage
Fresh sage
Olive oil
Sunflower seeds
Lemon juice
Bacon bits
Cranberries
Pepitas
Provolone cheese
Balsamic reduction
Naan or other flatbread cut into 10, 3 – 4 inch portions

Make Pumpkin Puree

Combine 3 cups pumpkin puree, 2 Tbs granulated garlic, 1 Tbs onion powder, 1 tsp black pepper, 1 tsp dried sage, 3 Tbs salt, 2 Tbs Olive oil, 2 Tbs Water – blend/mix until well combined. Set Aside.

Toast Pepitas

Heat oven to 350 degrees – toss pepitas in 1 tsp olive oil and 1 tsp salt, roast until fragrant (about 3 – 5 minutes).

Sage Pesto

Combine in a food processor or blender: 1 cup fresh sage, ¼ cup sunflower seeds, 1/3 cup olive oil, 1 tsp minced garlic, 1 tsp lemon juice, 2 Tbs water, salt and pepper to taste.

Pizza Assembly

Spread pumpkin puree onto flatbreads, top with a piece of sliced provolone, sprinkle of bacon bits and dried cranberries. Bake @ 350 degrees for 4 – 6 minutes until cheese is melted. Drizzle with sage pesto, pepitas and balsamic reduction.