

Butternut squash pizza with homemade vegan sausage and arugula

Makes two 12" pizzas

Ingredients

Crust*

- ¾ cup + 2 tbsp. warm water (100-110 degrees F)
- 1 tsp. agave
- 1 tsp. active dry yeast
- 2 cups whole wheat flour, plus extra for dusting
- ½ tsp. salt
- 1 tbsp. olive oil

Butternut squash sauce

- 1 medium butternut squash, peeled, seeded, and cut into small (¼ to ½ inch) cubes
- 3 tbsp. olive oil, divided use
- Salt and pepper to taste
- 3-4 tbsp. nutritional yeast
- ½ cup lightly packed basil leaves
- ½ tsp. red pepper flakes (to taste)
- 2 tbsp. plain, unsweetened nondairy milk

Vegan Italian sausage

- One 19-oz. block firm or extra firm tofu, drained and pressed (wrap block of tofu in towel, cover with heavy object, and let sit about 30 mins to release excess liquid)
- ¼ to ½ tsp. red pepper flakes
- ½ tsp. ground fennel
- ½ tsp. dried oregano
- ½ tsp. dried basil
- 1 tbsp. olive oil
- Salt and pepper to taste

Fresh arugula, for topping



Directions

- 1) In a medium bowl, combine warm water, agave, and yeast. Let sit for about 5 minutes, until foamy. In the bowl of a stand mixer (or just a large bowl) combine flour and salt. Add the yeast mixture and olive oil and beat until combined into a sticky ball. Cover with plastic wrap and let sit in a warm place for two hours, until doubled in size. Dust a work surface with flour. Add the risen pizza dough and knead until smooth, adding a lit bit of flour at a time until no longer sticky. Form into two balls, cover with plastic wrap, and let rise again for another 30 minutes.
- 2) Preheat the oven to 425 degrees.
- 3) Combine the butternut squash, 1 tbsp. of the olive oil, and salt and pepper to taste on a lightly greased baking sheet and roast at 425 degrees for 20-25 minutes, until quite tender.

- 4) Meanwhile, crumble the tofu into a medium bowl and combine with all remaining ingredients for vegan sausage. Bake at 425 degrees for 20-25 minutes, stirring halfway through, until golden brown.
- 5) When the squash is done, puree it in a food processor along with all remaining ingredients for sauce and season to taste. If it's too thick, add a bit of water or olive oil.
- 6) Turn up oven to 450 degrees. Roll out pizza dough into two roughly 12" circles (or more organic blob-like shapes if you're lazy like me). Fold over the edges a bit and drizzle lightly with olive oil. Spread both pizzas with a generous amount of squash sauce and sprinkle with vegan sausage. Bake pizzas for about 20 minutes, or until edges are slightly golden and crisp.
- 7) Top finished pizzas with arugula, slice, and enjoy!

*Pizza dough adapted from Food Network Magazine recipe