



Photo for illustration purposes only

Food Discovery easy peasy pitta and squash pizzas

Ingredients

6 pitta breads
1 x butternut squash
250g Feta cheese
Bunch of sage leaves

Method

- Preheat oven to 180c
- Chop a butternut squash into chunks and roast for 40-50 minutes at 180C or until soft.
- When cooked, allow to cool before scooping out the flesh into a bowl and mashing with a fork.
- Spread on some pittas.
- Sprinkle with feta cheese and sage leaves (and chilli flakes if you like things hot).
- Bake for 10-15 minutes until bubbling (or put under the grill).