



Food Discovery Pitta and Squash Pizzas

Ingredients

- 6 pitta breads
- 1 butternut squash
- 250g feta cheese
- Bunch of sage leaves

Method

1. Pre-heat oven to 180°C.
2. Chop the butternut squash into chunks and roast for 40-50 minutes at 180°C or until soft.
3. When cooked, allow to cool before scooping out the flesh into a bowl and mashing with a fork.
4. Spread on the pitta breads.
5. Sprinkle with feta cheese and sage leaves (and chilli flakes if you like things hot).
6. Bake for 10-15 minutes until bubbling (or put under the grill).

This recipe is suitable for **vegetarians**.

For more information on how to make your food shopping go further, try looking at the Love Food Hate Waste website: www.lovefoodhatewaste.org.uk.