



# Harvest Sausage Flatbread

## Ingredients

- 1 refrigerated (or if frozen, thawed) pizza dough
- 1/2 butternut squash
- 1 tablespoon [Fustini's Citrus Oregano balsamic](#)
- 2 tablespoons [Fustini's Gremolata olive oil](#)
- salt and pepper to taste
- 8 oz Italian or pork sausage
- 1/2 white onion, sliced
- 3 oz white cheddar cheese, grated
- flour for surface
- cornmeal for baking sheet

For a fast and easy pizza dough mix that makes 3 medium size pizzas: [Fustini's Pizza Mix](#)

## Directions

### Step 1.

Heat oven to 400 degrees F. Sprinkle a baking sheet with cornmeal or lined with parchment paper. On a floured surface, shape pizza dough into 2 ovals or 1 rectangle and transfer to the prepared baking sheet. Brush the baking sheet with olive oil. Salt and pepper to taste.

### Step 2.

Peel the butternut squash and then using a vegetable peeler, shave ribbons of squash from top to bottom. Place squash strips on top of the dough.

### Step 3.

Heat a large sauté pan over medium heat. Add the sausage and cook until mostly browned, breaking up bits. (It will finish cooking in the oven). While the sausage is cooking add onion slices and cook until translucent. When done, remove from heat and evenly distribute over squash slices. Top with cheese and bake for 15 minutes until crust is golden, squash and sausage is done.