



Consider making pizza the next time your fridge is full of little bowls of leftovers. In this recipe, I use a frozen cauliflower pizza crust, but you can use whichever crust your family prefers.

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## Roasted Sweet Potato, Butternut Squash & Kale with Pesto & Boursin Cheese Pizza

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### Ingredients

- 1/4 sweet potato, peeled and thinly sliced
- 1/8 butternut squash, peeled and thinly sliced
- 3 kale leaves, cleaned, dried and thinly sliced
- 2 Tbsp olive oil, divided
- 2 1/2 ounces garlic and herb Boursin cheese
- 2 Tbsp basil pesto

1. Heat oven to 400 degrees
2. Place slices of sweet potato and butternut squash on a baking tray lined in parchment and brush tops with 1 tbsp of olive oil
3. Roast vegetables for 10 minutes and check for doneness. Any vegetables that are soft should be taken off the tray; the others can be returned to the oven for a few more minutes of roasting.
4. In a skillet, heat 1 tbsp of olive oil and sauté sliced kale for about 3 minutes, or until kale has wilted and turned bright green.
5. When all the vegetables are ready, it's time to assemble the pizza. Spread Boursin cheese evenly throughout the entire pizza crust, then arrange squash, sweet potatoes and kale on pizza. Finish by dotting the pie with pesto.
6. Bake pizza according to package instructions, and enjoy!



Turn Leftovers Into a Tasty Lunch

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## 3 takes on pizza

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Sautéed Sweet Peppers & Onions  
with Pesto

Roasted Sweet Potato, Butternut Squash  
and Kale with Pesto & Boursin Cheese



Meatballs and Gravy  
with Sun-dried Tomatoes  
& Roasted Garlic