

Winter Roasted Vegetable And Ricotta Flatbread

From Chef Kevin Cook



Ingredients:

Olive oil, for baking sheet and drizzling

4 rosemary flat breads

8 ounces part-skim mozzarella cheese, grated (about 2 cups)

6 cups roasted fall vegetables, drained and coarsely cut

1 cup part-skim ricotta cheese

1 tablespoon fresh rosemary leaf (optional)

coarse salt

ground pepper



Roasted Vegetables:

2 lbs butternut squash, peeled, seeded, and cut into 1 1/2 -inch pieces

2 lbs red potatoes (12 to 14)

1 lb medium red onion (about 2 to 3)

1 lb carrot (6 to 8 medium)

4 -6 garlic cloves, peeled and smashed

3 tablespoons olive oil

1/4 teaspoon pepper



Directions:

For Roasted Vegetables: Preheat oven to 450 degrees. Divide vegetables and garlic between two rimmed baking sheets dividing evenly, toss with oil, 2 teaspoons coarse salt, and 1/4 teaspoon pepper. Roast until vegetables are tender and beginning to brown, 40 to 50 minutes, tossing them and rotating sheets from top to bottom halfway through. Serve hot or at room temperature.

For the Flatbread: Preheat oven to 475 degrees. Brush a large baking sheet with oil, or line with parchment paper, if desired, for easy cleanup. Sprinkle dough with half the mozzarella. Scatter vegetables on top, and dollop with ricotta; sprinkle with remaining mozzarella and, if using, rosemary. Drizzle with olive oil; season with salt and pepper. Bake for 15 to 20 minutes. Serve.

