

## PUMPKIN-CHIPOTLE & KALE PIZZA

*(slightly adapted from Eats Well with Others)*

1 (15 oz) canned pumpkin puree  
28 oz fire-roasted diced tomatoes  
2 tsp chipotle chili powder  
salt and black pepper, to taste  
8 oz mozzarella cheese  
1 bunch lacinato kale, de-stemmed and coarsely chopped  
1/4 cup Parmigiano cheese

Heat oven to 500 (or higher). Alternatively, you can use your grill covering the rack with quarry tiles.

In a food processor, process together the pumpkin, fire-roasted tomatoes, chipotle chili powder, and salt and black pepper until pureed. Set aside.

Steam the kale in the microwave until wilted.

Spread enough pumpkin tomato sauce over the dough so that it covers it. You will have plenty of sauce leftover, use it for pasta or new fun experiments with pizza toppings. Sprinkle the kale over the sauce. Top with slices of the mozzarella and a sprinkling of Parmigiano cheese. Bake for 10 minutes or until done to your liking.