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Brussels Pizza



Ingredients

2 oz. olive oil
2 cloves garlic, minced
1 tomato
1oz. pine nuts
8 oz. mozzarella, shredded
2 cups fresh Brussels sprouts
1 gluten-free pizza crust

Preparation

- 1 Preheat the oven to 200°C. In a large skillet heat the oil and garlic for a couple of minutes. Then add the onion, Brussels sprouts and tomato. Sauté on a medium heat until the vegetables are soft. Remove from the heat and transfer to a blender, blend until the mixture is smooth.
- 2 Evenly distribute the cheese on the pizza crust. Add the blended vegetables and top with pine nuts. Bake the pizza until it is golden and crispy. Serve hot.

Cooks Note
