



---

Posted on 28 November 2012  
*by ewfood*

## 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

---