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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