

# Brussels Sprout Lemon Pizza

From – [marthastewart.com](http://marthastewart.com)

1 Tbsp plus 1 tsp extra-virgin olive oil  
¾ lb store-bought pizza dough  
3 oz lightly salted fresh mozzarella, thinly sliced  
2/3 cup finely grated Pecorino Romano cheese  
3 cups packed Brussels sprout leaves  
coarse salt and freshly ground pepper  
5 paper-thin lemon slices, cut into half-moons

- Preheat oven to 500 degrees.
- Brush a 12-inch cast-iron skillet with 1 tsp oil.
- Press dough flat in skillet, spreading to edge (if it retracts, let rest 5 minutes before continuing).
- Brush a 1-inch border around edge with 1 tsp oil.
- Scatter mozzarella and half the Pecorino evenly over dough, leaving a 1/2-inch border around edge.
- Toss Brussels sprouts with remaining Pecorino, remaining 2 tsp oil, ¼ tsp salt, and ¼ tsp pepper.
- Scatter sprout mixture over cheeses, and top with lemon.
- Cook over medium-high heat until bottom is golden brown, 4 to 5 minutes.
- Transfer to oven, and bake until edges of sprouts start to char, edge of crust is golden, and dough is cooked through, about 10 minutes.
- Season with pepper.



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