

8g ⌚ 40 m | Medium

Green broccoli pizza

Have you heard? Green is the new color in pizza these days! If you're already a fan of the better-known cauliflower crust, this cheesy broccoli version will bring some competition to the (kitchen) table. The method is similar, and this particular version is topped with all things green — asparagus, arugula, pesto, and scallions. Heaps of flavor, low carb, and great for sharing, too!



4 Servings

Instructions

Ingredients

Broccoli pizza crust

1 lb (5 cups) broccoli
2 large eggs
1 cup (4 oz.) mozzarella cheese, shredded
½ cup freshly grated Parmesan cheese
½ tsp garlic powder
½ tsp salt
¼ tsp ground black pepper

Toppings

3 tbsp green pesto
2 oz. green asparagus, trimmed and sliced diagonally
2 (1 oz.) scallions, sliced diagonally
3 oz. mozzarella, mini cheese balls, halved
½ oz. (⅔ cup) arugula lettuce
¼ tsp flaky sea salt
¼ tsp or more to taste, chili flakes

Broccoli pizza crust

- 1 Preheat the oven to 400°F (200°C). Line a baking sheet with parchment paper.
- 2 Break the broccoli into florets, peel and roughly chop the stalk. Place the broccoli in a food processor and pulse until riced.
- 3 Place the riced broccoli in a large bowl. Add the eggs, shredded mozzarella cheese, Parmesan cheese, garlic powder, salt, and pepper. Stir until well combined.
- 4 Transfer the mixture to the prepared baking sheet and use a spatula to shape it into a 1/2-inch (approximately 1.25 cm) thick disc. Bake for 15-20 minutes until the crust is set and the edges start to brown.

Toppings

- 5 Remove the pizza from the oven. Spread the pesto over the base and top with asparagus and scallions. Halve the mini mozzarella balls and dot them over the pizza.
- 6 Bake for another 10-12 minutes. Remove from the oven and let it cool for 5 minutes. Scatter the arugula over the pizza, sprinkle with flaky salt and chili flakes, if desired.

Special equipment

A food processor makes it much easier to rice the broccoli.

Tip

More green things to add to the pizza: bell peppers, spinach, thin zucchini slices, and if you like spice, try sliced jalapeño!

For an even more satiating meal, serve with a fried egg on top.

We prefer using mini mozzarella balls over tearing up a large one because the mini mozzarella balls release less moisture.