



White Pizza

with Crispy Brussels Sprouts and Balsamic Glaze

In this seasonal take on *pizza bianca*, or white pizza, we've focused on crispy Brussels sprouts sweetened with maple syrup and piled atop not one, but two types of cheese: melty mozzarella and creamy goat cheese. One of our favorite French seasonings, *herbes de Provence*, adds a fragrant, herbaceous note to the pizza, which is finished with a drizzle of sweet and tangy balsamic glaze.

35–45 minutes 950 calories per serving

🌿 Ingredients

- 12 ounces pizza dough
- 1 red onion
- ¼ teaspoon crushed red pepper
- 6 ounces shredded Brussels sprouts
- 1 jar maple syrup
- 2 tablespoons flour
- 4 ounces shredded mozzarella cheese
- 1 teaspoon herbes de Provence
- 2 ounces goat cheese
- 2 packets balsamic glaze
- 1 parchment paper

🔪 You'll need

- olive oil
- kosher salt
- black pepper
- 12" large pan
- rolling pin (optional)
- baking sheet

💡 Recipe tips

Be sure to read through the entire recipe before you begin cooking. Trust us—you'll be glad you did!

Pizza dough softens as it warms—the longer you let it sit at room temperature, the easier it'll be to roll out. We recommend at least 15 minutes, so that once the vegetables are cooked, your dough is good to go.

Try lifting the dough with your hands, letting gravity help stretch it down. Using your fingers, gently pull the edges, feeling for thicker areas so the dough doesn't tear.



1. Prepare ingredients and sauté onion

Preheat oven to 425°F. Remove **pizza dough** from bag and let soften at room temperature (see recipe tip). Peel **onion**, halve, and thinly slice. Heat **1½ tablespoons olive oil** in a large pan over medium heat. When oil is shimmering, add **onion** and sauté, stirring occasionally, until softening, about 6 minutes.



2. Sauté Brussels sprouts

To pan with onion, add **crushed red pepper** (skip or use half for less heat) and **Brussels sprouts**. Increase heat to medium high and sauté, stirring, until Brussels sprouts begin to soften, about 3 minutes. Stir in **1 tablespoon maple syrup** to coat, 1 minute more (save remainder for another recipe). Remove pan from heat. Season with **½ teaspoon salt** and **black pepper** as desired. Set aside until Step 4.



3. Roll out dough

Sprinkle **flour** onto a clean, dry surface, coating a rolling pin or your hands with a thin layer. Roll or stretch **dough** into a rectangular shape, rotating frequently and working from center to edges, until ¼-inch thick (see recipe tip). Line a baking sheet with **parchment paper** and rub with **1 teaspoon olive oil**. Add **pizza dough**, gently stretching to reach edges of baking sheet.



4. Assemble pizza

Rub top of **dough** with **1 tablespoon olive oil**, then sprinkle over **mozzarella**, leaving a ½-inch border. Scatter over **herbes de Provence**, then **sautéed onion and Brussels sprouts**. Break up **goat cheese** and scatter over top.



5. Bake pizza

Bake **pizza** until crust is crisp and light golden and cheese is bubbling, 20–25 minutes—this is a great time to set the table or relax with a glass of wine.



6. Plate white pizza

Drizzle **balsamic glaze** over **white pizza** and cut into slices. Enjoy with a fellow pizza lover!