

kale and brussel sprout pizza

Ingredients

pizza dough

12 oz. ricotta cheese

3 tsp. minced garlic

1 tsp. fresh rosemary

1 tsp. salt

½ tsp. pepper

zest of 1 lemon

juice of half a lemon

½ cup chopped kale

¼ cup chopped Brussel
sprouts

balsamic drizzle

Instructions

1. Pre-heat oven to 400°F.
2. Finely chop rosemary, kale and Brussel sprouts.
3. In a small bowl, whisk together ricotta cheese, minced garlic, rosemary, lemon juice, lemon zest and salt and pepper, until smooth.
4. Spread a thick layer of ricotta cheese mixture onto pizza dough.
5. Top dough with kale and Brussel sprouts.
6. Bake in oven for about 15 minutes or until pizza dough is golden brown and kale has crisped.
7. Drizzle balsamic glaze on top while cooling.
8. Enjoy!



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