

# White Pizza

*with Baked Eggs & Arugula-Brussels Sprout Salad*

This white (tomato sauce-less) pizza is full of unexpected flavor. We're topping it with fresh mozzarella and ricotta—and eggs, which bake into a silky, sunny side-up delight (a preparation known as “alla Bismark”). Served as a garnish, a crisp salad of peppery arugula and Brussels sprouts cuts the richness of the pizza. But what really makes every slice pop is Meyer lemon, a sweet-tasting relative of the common lemon. You'll use it to season the ricotta and dress the salad, infusing the dish with delicious brightness.



## Ingredients

- 2 Farm Eggs
- 1 Pound Plain Pizza Dough
- ½ Pound Fresh Mozzarella Cheese
- 3 Ounces Brussels Sprouts
- 2 Cloves Garlic
- 2 Ounces Arugula
- 1 Meyer Lemon
- 1 Red Onion

## Knick Knacks

- ½ Cup Ricotta Cheese
- ⅛ Teaspoon Crushed Red Pepper Flakes

Makes 3 Servings

About 700 Calories Per Serving

Prep Time: 15 min | Cook Time: 30 to 40 min



1



### Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Remove the dough from the refrigerator to bring to room temperature. Tear the mozzarella cheese into small pieces. Peel and thinly slice the garlic and onion. Cut off and discard the stem ends of the Brussels sprouts. Pick off and reserve the Brussels sprout leaves until you reach the lighter cores; discard the cores. Using a peeler, remove the yellow rind of the lemon, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter and deseed the lemon. In a bowl, combine the **ricotta cheese, lemon zest, the juice of 2 lemon wedges** and a drizzle of olive oil; season with salt and pepper to taste.

2



### Assemble & bake the pizza:

Lightly oil a sheet pan. On a clean, dry work surface, using your hands, gently stretch the **dough** to a ¼-inch thickness. (If the dough is resistant, let rest for 5 minutes.) Carefully transfer to the prepared sheet pan; rub the dough into the pan to coat the bottom in oil. Spread the **seasoned ricotta cheese** onto the dough, leaving a 1-inch border around the edges; evenly top with the **mozzarella cheese, garlic** and as much of the **onion** as you'd like (you may have extra onion). Sprinkle with **as much of the crushed red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper. Bake, rotating the sheet pan halfway through, 10 to 12 minutes, or until the cheese is lightly browned. Remove from the oven, leaving the oven on.

3



### Add the eggs:

Using a spoon, create 2 shallow wells in the center of the **baked pizza**. Crack **1 of the eggs** into a small bowl; season with salt and pepper. Carefully pour the seasoned egg into 1 of the wells. Repeat with the **remaining egg**.

4



### Finish the pizza:

Return the **baked pizza** to the oven and bake 5 to 7 minutes, or until the egg whites are set and the yolks are cooked to your desired degree of doneness. Remove from the oven and let stand for at least 2 minutes before serving.

5



### Make the salad:

While the pizza bakes, in a medium bowl, combine the **arugula, Brussels sprouts** and the **juice of 1 lemon wedge** (you will have an extra lemon wedge). Drizzle with olive oil and toss to combine; season with salt and pepper to taste.

6



### Garnish & serve your dish:

Top the **finished pizza** with the **salad**, arranging the salad around the eggs. Serve with any remaining salad on the side. Enjoy!