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SHAVED RADICCHIO, PARMESAN + TRUFFLE PIZZA

+ GLUTEN – FREE, VEGETARIAN, BETTER DIGESTION, BETTER FOCUS

Lea Michele

“My whole life, I’ve been fortunate to have a positive, happy relationship with food,” says Lea Michele, the actress, singer, and author. “Food always meant family, it meant laughter, it meant happiness.” Growing up, Lea remembers sitting down for Sunday dinners with her Italian family, but only as she got older did she learn the importance of food as fuel. In this recipe, she gives (mostly) homemade pizza a boost with high-fiber radicchio, upping its make-your-own party potential with better-for-digestion ingredients. Choose a crust, from wheat to cauliflower, to personalize your pie.

Makes one 12-inch pizza

1 medium head radicchio, finely shaved (about 1½ cups)

Juice of 1 lemon

1 teaspoon kosher salt

2 tablespoons plus 1 teaspoon olive oil, plus more for drizzling

1 premade 12-inch pizza crust (may be gluten-free), cooked

½ cup freshly shaved Parmesan cheese

Freshly ground black pepper (optional)

1 large egg

1 teaspoon truffle oil (optional)

Crushed red pepper flakes (optional)

1. Preheat the oven to 425°F.
2. In a medium bowl, combine the radicchio, lemon juice, kosher salt, and 2 tablespoons of the olive oil. Toss to coat the radicchio.
3. Place the pizza crust on a baking sheet, then layer the radicchio on top of the crust, leaving a 1-inch border. Drizzle a bit of olive oil over the top and bake until the radicchio is crispy, about 10 minutes.
4. Remove the pizza from the oven and sprinkle the Parmesan over the whole surface. Add a few cracks of black pepper, if desired, and bake for 3 minutes more, or until the cheese has melted.
5. Meanwhile, heat the remaining 1 teaspoon olive oil in a small skillet over medium heat. When it shimmers, crack the egg into the pan. Reduce the heat to low and cook until the egg white is completely set but the yolk is still runny, about 3 minutes. Use a spatula to slide the sunny-side-up egg on top of the pizza and bake for 2 minutes more (or turn on the broiler and broil to make the pizza extra crispy).
6. Before serving, drizzle with the truffle oil and sprinkle with red pepper flakes, if desired.

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