

Almost No Carb Pizza Recipe for Low Carb & Keto Diets

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Servings: 4

Ingredients

FOR THE CRUST:

- 1 8 oz. package of full fat cream cheese (room temp.)
- 2 eggs
- Freshly ground black pepper
- Garlic powder
- 1/4 cup grated parmesan cheese

FOR THE PIZZA:

- 1/2 cup jarred marinara sauce*
- A pinch of cayenne pepper
- 1/2 teaspoon oregano
- 1 cup shredded mozzarella cheese
- Sauteed pepperoni
- Garlic powder

Steps

FOR THE CRUST:

1. Preheat oven to 350.
2. Butter a 9×13 baking dish
3. Blend cream cheese and eggs and season with pepper & garlic powder
4. Add parmesan cheese and stir until combined
5. Pour into buttered baking dish
6. Bake for 17 minutes or until golden brown
7. Let crust cool for 10 minutes before adding toppings

FOR THE PIZZA:

1. After crust is cooked, raise oven to 400 degrees
2. Mix together marinara sauce, garlic powder, cayenne pepper & oregano
3. Top crust with marinara and spread evenly
4. Top with mozzarella cheese
5. Add toppings
6. Bake for 8 minutes or until cheese is bubbly

Notes

- no sugar added

