



CHICKEN PIZZA WITH ALMOND FLOUR CRUST



INGREDIENTS

ITEM

QUANTITY

FOR THE CRUST

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| • Almond Flour | 1½ cup |
| • Egg | 1 |
| • Shredded Mozzarella Cheese | 1 cup |
| • Italian Seasoning | ½ tsp |

FOR THE TOPPINGS

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| • Plain Tomato Sauce (No Onion or Garlic) | ½ cup |
| • Cooked Chicken Breast, shredded | 4 oz |
| • Diced Red Bell Pepper | ¼ cup |
| • Shredded Mozzarella Cheese | ¼ cup |
| • Italian Seasoning | 1 tsp |

SERVING SIZE

2



PREPARATION

- Preheat oven to 400°F and line a baking sheet or pizza pan with parchment paper.
- Place 1 cup mozzarella cheese in a microwave-safe bowl and microwave for 30–45 seconds, until melted.
- Add the egg, almond flour, and Italian seasoning to the melted cheese and stir until a dough forms.
- Transfer the dough to the prepared baking sheet and press it into a 9-inch circle, about ¼-inch thick.
- Bake the crust for 10–12 minutes, or until lightly golden and firm to the touch.

- Remove the crust from the oven and spread the tomato sauce evenly over the top.
- Sprinkle on the shredded chicken, diced red bell pepper, remaining mozzarella cheese, and Italian seasoning.
- Return the pizza to the oven and bake for 8–10 minutes, until the cheese is melted and bubbly.
- Let cool for a few minutes before slicing and serving.