

DEEP DISH PIZZA

No one needs to sacrifice on a grain-free diet when they can have pizza!

Serves: 4

Ingredients (Crust):

2 teaspoons olive oil for pan
1 cup Wheat-Free Market Wheat Belly Pizza Crust Mix
2 tablespoons grated parmesan cheese
¼ teaspoon sea salt
1 tablespoon dried Italian Seasoning
¼ cup salted butter, melted
2 large eggs
2 tablespoons milk
4 oz. mozzarella or sharp cheddar cheese, shredded

Ingredients (Toppings):

½ lb. Italian bulk sausage
½ small onion, chopped
½ bell pepper, chopped
¼ cup favorite sugar-free pizza sauce (optional)
Other topping suggestions: Pepperoni, bacon crumbles and sliced olives
4 oz. mozzarella cheese, shredded

Directions:

Preheat oven to 400 degrees F. Oil the bottom and sides of a large cast iron skillet (approximately 10-11 inches) or the bottom of a pizza pan with olive oil.

In a medium bowl combine the pizza mix, parmesan cheese, salt and Italian seasonings. Then stir in the butter, eggs, milk and 4 oz. of cheese until a thick dough forms. Using a spatula and wet hands, press the dough evenly into the prepared pan, going at least 1 inch up the sides. Note: If using a pizza pan, just press the mixture out into a 12 inch diameter circle.

Bake for 22-25 minutes or until golden brown. While dough is cooking, prepare the toppings.

Brown the sausage in a medium frying pan, being sure to break it into smaller pieces. Approximately halfway through cooking the sausage, add the onion and bell pepper and cook until the sausage is done. Once the crust and sausage mixture are done, turn oven to broil and top the crust with the sausage mixture followed by the pizza sauce and cheese. Place pizza under the broiler until cheese has melted and slightly browned.

