



Paleo Margherita Pizza

Active Time: 25 minutes | **Total Time:** 25 minutes | **Serves:** 4

Nutrition Information Per Serving

255.6 calories, 17.05 g carbohydrate, 4.3 g fiber, 12.75 g NET carbs, 10.62 g protein, 17.67 g fat

Ingredients

- 1 package Wellness Bakeries Paleo Pizza Crust Mix
- 1/4 cup(s) Thrive Market Organic Marinara Tomato Sauce
- 1 large pastured egg
- 1/4 cup(s) filtered water
- 1 Tbsp extra virgin olive oil
- 3 ounce(s) fresh mozzarella cheese (whole)
- 1 small plum tomato, sliced
- 6 leaves(s) fresh basil
- 3 tsp(s) active dry yeast
- 2 tsp(s) dried oregano

Preparation

1. Preheat oven to 350 F and prepare a pizza stone or large baking sheet.
2. In a medium bowl, add the pizza crust mix, egg, oil, water and yeast. Stir to combine.
3. Place on a piece of parchment paper and shape into a 10" pizza.
4. Transfer to preheated oven onto pizza stone to parbake for 4-5 minutes.
5. Remove from oven and spread sauce evenly around. Top with sliced mozzarella, tomato and oregano.
6. Return to the oven and broil for 2 minutes, or until cheese starts to bubble and edges crisp.
7. Top with fresh basil, slice and serve.

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