



Primal Supreme Pizza

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

Nutrition Information Per Serving

298.3 calories, 16.53 g carbohydrate, 3.55 g fiber, 12.98 g NET carbs, 12.2 g protein, 22.3 g fat

Ingredients

- 1 package Wellness Bakeries Paleo Pizza Crust Mix
- 1 ounce Applegate Farms Probiotic Pepperoni
- 1 link Organic Prairie Italian Pork Sausage
- 1/4 cup(s) Thrive Market Organic Marinara Tomato Sauce
- 1 large pastured egg
- 1/4 cup(s) filtered water
- 1 Tbsp avocado oil
- 1/4 cup(s) sliced cremini mushroom
- 1/4 cup(s) sliced white onion
- 2 ounce(s) fresh mozzarella cheese
- 2 small(s) black olives
- 1/4 cup(s) sliced organic green bell pepper

Preparation

1. Prepare pizza dough as instructed.
2. While pizza bakes, prepare the toppings. Slice casing off the sausage and crumble into a small sauté; pan on medium. Sauté; for 5-7 minutes, or until no pink remains.
3. Remove from the pan and set aside. Add the onion, bell peppers and mushrooms and sauté; for 2 minutes to soften slightly.
4. Remove dough from the oven and spread sauce around evenly. Top with cheese, cooked sausage, pepperoni and vegetables.
5. Return to the oven for 2 minutes, or until cheese is bubbly. Slice and serve.

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