



## Primal White Pizza

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

### Nutrition Information Per Serving

302.1 calories, 19.51 g carbohydrate, 3.48 g fiber, 16.03 g NET carbs, 9.96 g protein, 21.94 g fat

#### Ingredients

- 1 package Wellness Bakeries Paleo Pizza Crust Mix
- 4 tbsp(s) Let's Do Organic Heavy Coconut Cream
- 1 large pastured egg
- 1/4 cup(s) filtered water
- 1 Tbsp avocado oil
- 6 clove(s) roasted garlic
- 1/4 tsp(s) sea salt
- 1/2 tsp(s) onion powder
- 1/4 cup(s) organic full fat ricotta cheese
- 2 ounce(s) grated organic mozzarella cheese
- 1 tsp dried oregano
- 1/2 tsp(s) arrowroot
- 1 cup sliced yellow onion

#### Preparation

1. Prepare pizza dough as instructed.
2. While pizza bakes, prepare sauce and toppings. Add avocado oil to a medium sauté pan and swirl to coat. Add sliced onions and half the salt and sauté on medium-low for 10 minutes to caramelize, stirring occasionally.
3. Meanwhile, prepare white sauce. Add the coconut cream to a small sauce pan on medium. Add remaining salt, onion powder, roasted garlic and bring to a simmer. Turn heat off, sprinkle arrowroot and stir. Transfer to a blender and puree or pulse using an immersion blender until smooth.
4. Remove dough from oven and spread white sauce around evenly. Dollop the ricotta cheese around evenly in teaspoons.
5. Sprinkle shredded cheese on top to cover. Top with caramelized onions and dried oregano.
6. Return to oven and bake for 2 minutes, or until cheese is bubbly.
7. Slice and serve.

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