



## Keto Meat-Lover's Pizza

Active Time: 30 minutes | Total Time: 1 hour | Serves: 12

### Nutrition Information Per Serving

295.5 calories, 9.6 g carbohydrate, 4.73 g fiber, 4.87 g NET carbs, 14.26 g protein, 25.18 g fat

### Ingredients

- 1 package Miracle Bread Mix
- 2 link(s) Organic Prairie Italian Pork Sausage
- 2 tsp(s) Bob's Red Mill Xanthan Gum
- 1 cup Thrive Market Organic Marinara Tomato Sauce
- 2 ounce(s) organic arugula
- 4 Tbsp(s) organic sour cream
- 3 large(s) pastured eggs
- 4 ounce(s) organic cream cheese
- 6 ounce(s) organic whole mozzarella cheese
- 2 Tbsp(s) extra virgin olive oil
- 1 Tbsp organic apple cider vinegar
- 2 tsp(s) active dry yeast
- 1/4 cup(s) filtered water
- 2 ounce(s) pasture-raised ham
- 1/2 tsp(s) garlic powder

### Preparation

1. Preheat oven to 375 F. Prepare two pizza stones or pizza pans.
2. In a medium bowl, add the eggs, sour cream, 4 oz. cream cheese, apple cider vinegar, water and 2 Tbsp. oil. Using a hand-held mixer, mix to combine thoroughly.
3. Pour in the Miracle Bread Mix, yeast (if using), garlic powder and the konjac or xanthan. Mix to combine. Let stand 1 minute.
4. Grease a sheet of parchment paper. Divide dough into two balls. Place one dough ball on the parchment and using oiled hands, pat out to a 10" circle, making it slightly thicker around the perimeter. Repeat with other ball of dough.
5. Transfer to the oven and parbake crusts for 12-15 minutes. Add sauce, cheese and meats and return to oven for 15 minutes or until crust is golden and cheese is melted.
6. Top with arugula and serve.
7. Yield: 2-10' pizzas with 6 slices each. One serving is one slice.

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