Almond Flour Pizza

Ingredients
Crust
2 cups almond flour
2 eggs
2 Tablespoons oil
½ teaspoon salt
1-2 Tablespoons dried Italian Herbs

Toppings (options)
- Sautéed Mushrooms, Peppers and Onions
  1 Tablespoon extra-virgin olive oil
  1 pound sliced organic mushrooms (I love baby bellas)
  1 medium bell pepper, chopped or diced (I love yellow, orange or red)
  1 small onion, diced
  Salt and Italian Herbs, to taste

- Herbed chicken sausage (uncooked kind that crumbles, I've found a great one from Trader Joe’s)
- Lemon Parsley Pesto (see additional recipe)
- Pizza Sauce (Review the ingredient label and ensure no added sugar and no artificial sweeteners)

Directions
For Crust:
1. Preheat oven to 400 degrees Fahrenheit.
2. Place ingredients in a medium to large bowl, and mix thoroughly with fork.
4. Before adding toppings, bake crust until golden for 10-12 min at 400°F.

For Toppings:
- Sautéed Mushrooms, Peppers and Onions
5. In a medium skillet on medium-high heat, add olive oil, vegetables, herbs and salt and sauté until soft.

- Herbed Chicken Sausage
6. Remove sausage from casing by squeezing into a bowl or into empty skillet. In empty skillet over medium heat, cook sausage until thoroughly cooked and crumbled.

To Assemble Pizzas:
7. After crust has been baked until lightly golden brown, remove crust from oven.
8. Top crust, as desired with pizza sauce or pesto and desired veggies and/or chicken sausage toppings.

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