

Hawaiian Pizza

♥ lowcarblove.com/blog/hawaiian-pizza

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Servings: 12

PizzaCrust

Ingredients:

- 2 ¼ cups shredded part-skim mozzarella cheese block cheese
- 2 large egg
- 1 1/2 cup blanched almond flour
- 1 1/2 teaspoon xanthan gum
- ⅛ teaspoon salt
- ½ tablespoon italian seasoning

“Pineapple”

Ingredients:

- ½ cup diced chayote
- Yellow food coloring
- Pineapple flavoring

- 1 tablespoon sweetener
- Pinch salt

Toppings:

- ½ cup pizza sauce, or homemade marinara sauce
- 1 1/2 cup mozzarella cheese, shredded
- 4 ounces Canadian bacon, about 4 to 5 slices
- “Pineapple”

Directions:

1. Preheat the oven to 375.
2. Peel and cut chayote into small pieces
3. Add to a pot of water and boil with yellow food coloring, sweetener, salt, and pineapple flavoring (Credit for Technique @liftingiscake)
4. This will take 10 to 15 minutes
5. Want the knife to go thru a bit
6. Strain and set aside.
7. Cook bacon.
8. Make sauce add ingredients into pot cook over medium heat until simmering
9. Make pizza dough.
10. Melt cheese in a microwave bowl. Heat at 30 seconds intervals, until the cheese is completely melted.
11. Stir in yeast mixture and egg.
12. Add the almond flour, xanthan gum, and salt.

13. Knead the dough for around 2 minutes.
14. Place dough between parchment paper and roll out to a flat dish.
15. Bake for 10 to 12 minutes or until golden brown
16. Add sauce and toppings and bake for additional 10 minutes broil for toast top.

Nutrition:

Nutrition per serving:

- 4g Net Carbs
- 2g Fiber
- 6g Total Carbs
- 17g Protein
- 16g Fat
- 231 Calories