**Deanna’s Cheesy Pepperoni Pizza**

**Yield: 8 large slices**

**SmartPoints per slice ① ① ①**

**Note: The Entire Pizza is ⑧ ⑧ ⑦ !**

1 medium spaghetti squash

½ cup liquid egg substitute

¾ cup shredded fat-free mozzarella cheese, **divided**

½ teaspoon garlic salt

½ teaspoon pepper

1 teaspoon dried oregano

Nonstick cooking spray

1 (28 ounce) can tomato puree

5 cloves garlic, minced

2 teaspoons dried oregano

Crushed red pepper, (optional) to taste

½ cup finely shredded part-skim mozzarella cheese, such as Great Value

25 turkey pepperoni slices, such as Hormel

Veggies of your choice, such as mushrooms, peppers, onions, tomatoes, etc.

**For the crust:**

Preheat oven to 400°.

Cover a baking sheet with parchment paper.

Carefully cut the spaghetti squash lengthwise. Use a spoon to scrape out the seeds. Spray the cut side of the squash with cooking spray and sprinkle with garlic salt and pepper. Place squash cut-side down on the baking sheet and bake until tender, about 45 minutes. Using an oven mitt to handle, scrape out the flesh from its peel into a strainer and place over a large bowl to begin to drain the liquid. (Leave the oven on.)

When the squash is cool enough to handle, wrap the squash in a clean dishtowel and squeeze out all the excess water. (There will be tons of water in the squash. It is important to squeeze out as much as you can so that the crust will have a better texture.)

Drain the water from the bowl and wipe the bowl clean. Whisk the egg substitute well; add **½ cup of the fat-free mozzarella** and 1 teaspoon oregano. Stir in the spaghetti squash until well combined.

Line the baking sheet with fresh parchment paper and spray with nonstick cooking spray. Transfer the squash mixture to the center of the baking sheet and spread thinly into about a 12-inch circle. Bake until golden brown, about 20 minutes. Remove crust from oven and carefully turn it over using a wide spatula. Return to the oven and cook an additional 10 minutes.

**While the crust bakes, make the sauce:**

Combine tomato puree, garlic and 2 teaspoons oregano and crushed red pepper, if using, in a medium saucepan and simmer for 10 minutes. Refrigerate or freeze remaining sauce for another use.

**Prepare your toppings:**

Combine remaining fat-free mozzarella with the part-skim mozzarella. Thinly slice the veggies.

**Finish and bake:**

Spread as much of the sauce as you like over the crust. Top with cheeses; then the pepperoni and veggies. Return the pizza to the oven and bake an additional 5-7 minutes. If it isn’t brown and bubbly enough, broil for 2 minutes. Slice pizza into 8 pieces and serve.

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