



Florentine Egg Pizza*

Serving: 1

Non Veg

Ingredients

- 2 tbsp grated mozzarella cheese
- 3 tbsp almond flour
- 2 tbsp cream cheese
- 1 egg
- $\frac{1}{2}$ tsp italian seasoning
- pinch of salt
- $\frac{1}{4}$ cup alfredo sauce.
- $\frac{1}{2}$ cup spinach
- 2 tbsp shredded parmesan / feta / amul
- $\frac{1}{4}$ tsp red pepper flake

Preparation Method

- Preheat oven to 400F
- thaw spinach in a microwave safe bowl, then squeeze the liquid out in a dish towel.
- Combine mozzarella cheese and almond flour in a microwave safe bowl, add cream cheese
- Microwave for 1 minute, then stir. If the mixture is not melted and easy to combine, microwave for 30 seconds more.
- add egg, italian seasoning, and salt. Mix well
- Place mixture on parchment paper and press flat into a circle. You could also roll it out between two pieces of parchment, (Not necessary).
- Place directly on the oven rack and bake for 8-10 minutes or light brown, poke any bubbles that develop with a fork
- remove the crust and add your toppings, first alfredo sauce, then spinach, parmesan, and finally, sprinkle with red pepper flake
- Put pizza back in the oven and bake for an additional 3-5 minutes
- Slice and serve!