



# Gluten-Free Sausage Pizza | Crispy Crust Dinner Recipe

## directions

1. Preheat oven to 425 degrees. Sprinkle a pizza stone or pan with cornmeal. Set aside.
2. Put the shredded mozzarella and cream cheese in a microwave safe mixing bowl and stir together. Microwave on high for 1 minute. Remove bowl and stir. Put back in microwave for another 30 seconds.
3. Working quickly add almond flour, egg, salt, pepper, and herbs to the bowl and stir together. Mixture will be "gloppy" and start to seize but just keep stirring for a minute or two.
4. Scrape crust batter out onto a sheet of parchment or wax paper and press into a disk with water dampened fingers. Place another sheet of parchment over the disk of crust dough and use a rolling pin to roll the dough out between the paper. Gently remove the top sheet of paper and using the bottom sheet with the dough on it to turn the rolled out dough onto the pizza stone or pan dusted with cornmeal. Use dampen fingers as necessary.
5. Bake crust for about 12-15 minutes or until golden brown and crispy on the top. Remove from oven and turn the crust over on the pan. Bake another 5-7 minutes to crisp up this side.
6. Remove from oven and add half the shredded cheese, the vegetables, sausage crumbles, and the remaining cheeses. Bake for another 8 minutes or just until the cheese is bubbly and melted.

4 servings	20 min. prep time	25-30 min. cook time
<b>ingredients</b>		
2 cups shredded mozzarella cheese		
2 Tbsp. cream cheese		
1/2 cup almond flour (also called almond meal)		
1 egg		
salt & pepper		
1 tsp. dried Italian Seasoning		
1 Tbsp. cornmeal		
<b>Topping Ingredients:</b>		
1 lb. Swaggerty's Farm sausage, browned & drained		
1 cup shredded cheese of your choice - Swiss, cheddar, Gruyere		
1 cup sliced mushrooms		
1/2 red bell pepper slivered		
1/3 cup chopped or slivered onion		
1/2 cup black olives, sliced		
1/2 cup crumbled Feta cheese		
(Use any topping you like, more or less)		

## To Serve

Serve warm and top slices with hot sauce, crushed red pepper flakes or parmesan cheese.

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