

Carnivore Pizza



INGREDIENTS:

3 eggs

$\frac{3}{4}$ cup Greek yogurt* 185 grams

1 cup mozzarella 120 grams, shredded

dash salt

dash pepper

$\frac{1}{4}$ tsp Italian season optional

INSTRUCTIONS:

Preheat oven to 415 °F. Line a large baking sheet with parchment paper.

In a medium bowl, whisk up eggs. Add Greek yogurt and stir together to a smooth batter. Stir in mozzarella cheese, salt, pepper, and Italian seasoning if desired.

Pour batter onto your lined baking sheet. With a spoon or spatula, spread batter into a thin oval or rectangle of about 13×11 inches. Bake for 19-21 minutes until golden brown.

Let flatbread cool down for 5 minutes. Cut into slices or squares for serving. Tastes great with freshly grated parmesan, feta cheese, and/or melted butter. Cook the flatbread first. Then add the toppings. Put in oven after just long enough to melt the cheese at 350°