



Keto Chicken Crust Pizza

Jacob · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

4

Description

This chicken pizza crust is a great tasting option if you're on the keto diet. Once the crust is baked, top it with your favorite toppings or eat it as is with more cheese and fresh basil on top.

Ingredients

- 1 pound ground chicken - ½ cup mozzarella cheese
- shredded - ¼ cup freshly grated Parmesan cheese - 3 cloves garlic
- minced - 1 teaspoon Italian seasoning - ½ teaspoon salt - ¼ teaspoon pepper - 1 tablespoon chopped fresh basil

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Preheat the oven to 400 degrees F (200 degrees C).
Line a baking sheet with parchment paper. Dotdash Meredith Food Studios Mix ground chicken
2. mozzarella
3. Parmesan
4. garlic
5. Italian seasoning
6. salt
7. and pepper together in a large bowl with your hands until well combined. Dotdash Meredith Food Studios
Fold in basil. Dotdash Meredith Food Studios Place chicken mixture between two pieces of parchment
paper. Dotdash Meredith Food Studios Gently press on the top piece of parchment and spread mixture into
a circle or rectangle with a thickness of 1/4 to 1/2 inch. Remove and discard the top piece of parchment
paper. Dotdash Meredith Food Studios Bake in the preheated oven until starting to brown on the edges
8. 35 to 45 minutes. Dotdash Meredith Food Studios