

Hi Pro Pizza

Recipe makes 4 servings, each serving is:

457
kcal

10 g
fat

65 g
carbs

29 g
pro

Ingredients

Greek Yogurt Pizza Dough:

- 2 c. all purpose flour
- 2 Tbsp sugar
- 2 tsp baking powder
- 1/2 tsp salt
- 2 c. 0 or 2% plain Greek yogurt

Toppings:

- 1.5 c. sweet basil marinara sauce
- 1/2 c. pizza mozzarella
- Fresh basil
- Any other desired toppings

Directions

1. Preheat an oven to 420 degrees F.
2. In a large bowl combine the dry ingredients for dough. Then, add the Greek yogurt. Form into dough adding a bit of extra flour as needed.
3. Lightly spray a baking sheet with oil and spread out the dough through the pan evenly.
4. Transfer the dough to the oven to bake for ~10 minutes.
5. Remove from heat and assemble with the sauce, desired toppings, and cheese.
6. Transfer back to the oven for another 10-15 minutes until the cheese is golden brown and the pizza has the desired dough texture.
7. Top with fresh basil & enjoy!

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