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Protein Powerhouse Pizza

Crust Ingredients:

Egg whites, 1/2 cup
Unflavored whey protein, 1/2 cup
Old-fashioned oats, 1/2 cup
Italian seasoning, 2 tbsp
Paprika, 2 tsp

Remaining Ingredients:

Eggs, 4 large
Chicken breast, cooked and chopped, 1/4 lb.
Ground turkey, cooked, 1/4 lb.
Turkey bacon, cooked and chopped, 6 slices
Mozzarella cheese, shredded, 1 cup
Tomato paste, 6-oz. can

Directions:

1. Blend the crust ingredients together using a food processor until you get a thick pancake-like batter.
2. Heat a nonstick pan over high heat and drizzle with grapeseed oil. Once the oil begins to sizzle, turn the heat down to medium.
3. Add half of the batter to the pan, spreading it on the surface of the pan. Aim for a thickness of no more than 1/3 inch. Check the bottom of the crust frequently for doneness with a spatula, then flip and finish cooking.
4. Transfer the crust to a baking sheet, and preheat your oven to 375 degrees F.
5. Spread tomato paste to within 1/4 inch of the crust's edges, then distribute the chicken and ground turkey across the entire pizza. Crack each egg on the pizza, and top with cheese.
6. Cook in the oven for 4-8 minutes, or until the eggs reach desired doneness.