

# **EASY KETO SKILLET PIZZA**

prep time: 5 minutes  
cook time: 10 minutes  
total time to make: 15 minutes

SERVINGS: 2

## **INGREDIENTS**

- 1 cup shredded Italian cheese mix or more
- 1/4 teaspoon garlic powder
- 1/4 teaspoon dried oregano
- dash of red pepper flakes to taste
- red onion, chopped (about 1/4 onion)
- sliced olives to preference
- handful of chopped spinach
- pepperoni, thin slices

## **INSTRUCTIONS**

1. Evenly sprinkle the cheese in a nonstick skillet. Thin layers best. I use a 10 inch skillet for 2 servings. Small gaps in cheese is okay, it'll melt together.
2. Place on burner and heat on medium (careful not too hot or it'll burn).
3. As the cheese starts to melt, evenly top the cheese with the garlic powder, oregano, and red pepper flakes. Add toppings: red onions, olives, pepperoni, and spinach. Get creative, but do use the red onion for balance of flavor.
4. Continue cooking until the bottom and edges are browned. Total cooking time depends on your stove, keep an eye on it. (about 8-10 minutes)
5. Remove the skillet from heat. The pizza will be too soft to lift from the skillet. Allow the pizza to crisp up, about 30 seconds to a minute. Use a spatula and carefully slide it onto a cutting board.
6. Cut the pizza immediately! DO NOT WAIT. The pizza will continue to crisp/harden as it cools. Also eat/serve immediately,

NOTE - you can place the pizza on paper towels to soak up any extra grease before serving. We just eat it as is.

