

Portobello Pizza Crust



Enjoy a low-carb keto-friendly pizza with hearty Portobello mushroom caps serving as the crust. These savory mushroom pizzas are topped with your favorite ingredients for a guilt-free and delicious meal. – makes about 4 servings –

Ingredients:

4 large Portobello mushroom caps
1 cup marinara sauce, low sugar
2 cups shredded mozzarella cheese
Pepperoni slices
Italian seasoning
Olive oil
Salt and pepper to taste
Fresh chopped basil for garnish
Add your favorite toppings

Instructions:

1. Preheat oven to 400°F. 2. Remove stems from Portobello mushrooms and brush with olive oil. 3. Place mushroom caps on a baking sheet, gill side up. 4. Spread marinara sauce on each mushroom cap. 5. Sprinkle mozzarella cheese over the sauce. 6. Top with pepperoni slices and season with Italian seasoning, salt, and pepper. Add your favorite toppings. 7. Bake for 15-20 minutes until cheese is melted and bubbly. 8. While hot out of oven garnish with fresh basil. 9. Serve hot and enjoy your delicious Portobello pizza!

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For more delightful recipes like this one, please refer to the cookbook mentioned below. Additionally, consider hiring Chef Linda for personalized menu creations tailored to your preferences. For more information, please follow the links provided.



[Recipe from: Beyond Keto Diet: Almost Keto Meal Planning Made Easy: A Step-By-Step Guide To Shedding Pounds](#)