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PRESENTS...

Let's Get Cooking!!!

## Pepperoni Pizza – Dairy Free, Gluten Free, Keto Friendly

Prep Time: 10 minutes

Cooking Time: 30 minutes

Serves



### Ingredients

4 Large Portobello Mushrooms  
2 Plum Tomatoes  
Basil Leaves  
2 cloves of Garlic (minced)  
1 small Red Onion  
2 tablespoons of Olive Oil  
¼ Teaspoon of Himalayan Sea Salt  
130g Shredded Lacto-free Mozzarella/ Vegan Mozzarella  
Mild Pepperoni slices (You can use any other meat or veggie topping of your choice)

### Method

1. Preheat the grill in the oven to medium.
2. Wash your mushrooms and let them dry fully as any excess liquid will stop your mushroom and cheese getting that brown and crispy look. Alternatively wet a tissue and wipe the mushroom to remove any dirt.
3. Scoop the gills out of the mushroom taking care not to break the mushroom. Place the mushrooms on a baking tray with a drizzle of olive oil and pinch of salt.
4. Dice the onion, tomatoes and basil finely.
5. Pour the oil into a pan and heat it up then, fry the garlic and onions until translucent. Now add the tomato, salt and basil and allow to cook for 10 minutes.
6. Pour the tomato sauce into the well of each mushroom and top with cheese and pepperoni or any other toppings of your choice.
7. Place the mushrooms under the grill for 10 minutes. Wait until the cheese is fully melted and golden brown. Your delicious pizza is ready to serve!! **Honestly, this pizza tastes better than a takeaway pizza and its healthy!**