



Who doesn't love pizza? Now you can make this great snack or dinner food for yourself and enjoy the flavors you love! This pizza is so good that my dad, a pizza lover, tasted it and raved, "This is a great pizza—you could serve this to anyone!" See the next page for a great Thai pizza!



Italian Tomato Cheese Pizza

To do beforehand:

Boil down one 46 oz. can of Campbell's Tomato Juice.

This should take about an hour at medium-high heat. When juice has become thick and about half the volume, turn heat off and cool. Use 2 cups for this recipe and save the rest in 2-cup servings in zip-lock bags in the freezer for future recipes.

Dough:

- 1 cup almond flour
- 2 eggs
- 2 teaspoons olive oil
- $\frac{1}{2}$ teaspoon salt

Sauce:

- 2 cups boiled down tomato juice
- 1 Tablespoon dried oregano
- 1 teaspoon dried basil
- $\frac{1}{2}$ teaspoon crushed garlic (I use jarred garlic, which contains only oil, citric acid and garlic. This can be found at most grocery stores, Trader Joe's, and Sprouts Farmer's Market.)

Toppings:

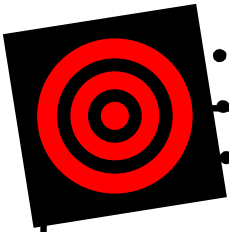
- 2 cups Havarti cheese (Jack cheese would also work)
- 2 tomatoes, thinly sliced
- 2 teaspoons olive oil

You may add more toppings to create your ideal pizza. Other ideas include sliced bell peppers, mushrooms, black olives, onion, Dole Pineapple pieces (canned in juice only), crisply fried bacon, cooked ground beef and cooked turkey sausage (see Breakfast menus).

Mix all dough ingredients with an electric beater. Form into a ball. If dough doesn't stick together to form a ball, add a little more almond flour. Grease a cookie sheet or pizza pan, and make one pizza dough base by pressing dough out into a circular shape, about 1/2 inch thick. You can make it more like a pizza by pressing the dough lower in the middle and making a higher crust section. Turn oven to 310 degrees and place crust in the oven to firm up while the oven preheats. When it is just starting to turn golden-brown, remove from oven.

Combine sauce ingredients. Grate the cheese, and slice the tomatoes. Remove crust from oven and spoon sauce evenly over crust. Sprinkle cheese on top, and add the tomatoes. Drizzle 2 teaspoons of olive oil evenly over all. Place in the oven for 10 minutes, until crust is beginning to brown. Cut into pizza slices and enjoy! A salad alongside would be delicious.

Freeze any extra pieces for future meals.



Thai flavored pizza is so good! Try this version for a taste you love!

Thai Chicken Pizza

Dough:

- 1 cup almond flour
- 2 eggs
- 2 teaspoons olive oil
- $\frac{1}{2}$ teaspoon salt

Asian Peanut Sauce

- 1 Tbs. toasted sesame oil
 - $\frac{1}{3}$ tsp. crushed garlic
 - $\frac{1}{2}$ c. peanut butter (peanuts and salt only)
 - 1 $\frac{1}{2}$ c. Campbell's tomato juice
 - 1 Tbs. honey
 - $\frac{1}{4}$ tsp. original Tabasco Sauce (or to taste)
- Sauté garlic in toasted sesame oil. Reduce heat and add peanut butter, tomato juice, honey and Tabasco sauce. Stir occasionally.

Pizza Topping

- 4 ounces chicken breast strips
- 2-3 large mushroom, thinly sliced
- $\frac{1}{4}$ c. plus 2 Tbs. Asian Peanut Sauce (above), *divided*
- 2 c. shredded Jack cheese, *divided*
- $\frac{1}{4}$ c. thinly sliced red onion
- $\frac{1}{2}$ c. fresh snow peas, halved
- $\frac{1}{4}$ c. sweet red pepper, chopped
- $\frac{1}{4}$ c. julienned (or grated) carrot
- 2 green onions, sliced
- $\frac{1}{2}$ c. peanuts, chopped

Mix all dough ingredients with an electric beater. Form into a ball. If dough doesn't stick together to form a ball, add a little more almond flour. Grease a cookie sheet or pizza pan, and make one pizza dough base by pressing dough out into a circular shape, about $\frac{1}{2}$ inch thick. You can make it more like a pizza by pressing the dough lower in the middle and making a higher crust section. Turn oven to 310 degrees and place crust in the oven to firm up while the oven preheats. When it is just starting to turn golden-brown, remove from oven.

Combine sauce ingredients. Measure out $\frac{1}{4}$ c. plus 2 Tbs. for this recipe and save the rest for another meal.

In a small bowl, combine the chicken, mushrooms and $\frac{1}{4}$ c. peanut sauce; spread over crust. Sprinkle with 1 c. of cheese.

Layer with red onion, snow peas, red pepper and carrot. Sprinkle with remaining cheese. Top with green onions and peanuts. Drizzle with remaining peanut sauce.

Bake at 450 degrees for 8-10 minutes or until cheese is melted.