

Buffalo Chicken Pizza

Recipe

Fathead Pizza Dough (slight modifications)

- 1 1/4 cups almond flour
- 1 cup of mozzarella, shredded (I used whole milk mozzarella)
- 1/2 cup of cheddar, shredded
- 1 scoop (2tbsp isopure unflavored whey protein)
- 1 egg

Buffalo Sauce

- 1/4 cup franks red hot
- 1/4 cup melted butter
- 1 tsp minced garlic
- 1 tsp onion powder
- 1/2 tsp salt
- 1/2 tsp pepper

Toppings:

- 1/2 lb of cubed chicken, cooked,
- bacon, as much as you want.
- 1/4 cup red onion, chopped
- 1 cup cheddar cheese, shredded
- 1 cup mozzarella cheese, shredded

1. Create your fat head dough like other recipes (not going into detail just search). I like to make mine thin.
2. Heat the buffalo sauce in a small sauce pan until nice and warm and mixed through.
3. Pre cut your bacon and then cook, reserving some of the grease for later.
4. Cook your cubed chicken in the reserved bacon grease. I

sprinkled with onion powder, garlic powder, salt and pepper to mine. After it's cooked, drain and coat with about 1tbsp of the sauce we made.

5. Spread about 2/3rds of the buffalo sauce into the cooked crust or until it's sauced for your liking
6. With a layer of the cheeses. Next the chicken onion and bacon. Finally the rest of the cheese. Depending on your size of crust you may need more or less cheese.
7. Cook at 425 for like 8-10 minutes, all cheese should be thoroughly melted.
8. Take it out of the oven and drizzle the remaining sauce onto the pizza or to your liking.

Enjoy and eat with no ragrets.