

Healthy Recipe of the Week

Use Organic ingredients whenever possible.

Gluten Free Pizza Casserole

From www.lowcarbbyum.com

4 oz cream cheese, softened
4 large eggs
1/3 cup heavy cream
1/4 cup Parmesan cheese, grated
1/2 teaspoon minced garlic
1/2 teaspoon dried oregano
1 cup Parmesan, Asiago or Romano cheese (any combination can be used)
2 cups mozzarella cheese (full fat)
1/2 cup pizza sauce
Pizza toppings - optional

1. Preheat oven to 350°. Grease 13x9 inch baking pan.
2. In food processor or with electric mixer, combine cream cheese and eggs until smooth. Add the cream, Parmesan, garlic and oregano. Blend until ingredients are well combined.
3. Sprinkle the Asiago (Parmesan or Romano) cheese and 1 cup of the mozzarella cheese in the bottom of the greased baking pan. Pour egg mixture over the cheese.
4. Bake for 30 minutes then remove from oven.
5. Spread with the pizza sauce. Add pizza toppings over top if desired. Cover with remaining 1 cup mozzarella.
6. Using oven broiler on high, broil a few inches from the heat elements until top is brown and bubbly.
7. Let sit for a few minutes before cutting.