



ASIAN MEATZA

INGREDIENTS

1 Serving

- 7 oz. Ground Turkey
- 1 tbsp Ginger minced
- 1/2 Garlic
- 3 tbsp Liquid Aminos
- 6 tbsp Rice Vinegar
- 1/2 tsp Franks Hot Sauce
- 1/2 scoop Powdered stevia
- 1/4 tsp Crushed red pepper
- 1/2 cup Chopped green onion
- 1/2 cup Mushrooms sliced
- 1/2 cup Red peppers sliced

INSTRUCTIONS

- Place garlic, ginger, coconut aminos, rice vinegar, stevia and hot sauce in a small sauce pan and simmer over medium heat until slightly thick and syrupy
- In a large bowl, mix ground turkey and salt
- Press turkey mix into eight inch pizza pan. Cover with plastic wrap and press again or use a rolling pin to make the chicken as flat as possible. Remove plastic wrap



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INSTRUCTIONS CONT.

- Bake in a 400 degree F oven for 20 minutes, turkey crust will brown
- Remove from oven and spread sauce across the top of the turkey crust leaving 1/2 an inch gap around the edge
- Evenly distribute mushrooms, green onions, and bell peppers. Sprinkle crushed red pepper flakes if desired
- Return to the oven for 5-8 minutes and serve hot