

# Good to Eat

Enjoy our series of quick, easy and delicious recipes to help you live the low carbohydrate lifestyle.

## Bacon and Mushroom Pizza

### Ingredients

*Low Carb Pizza Base (Refer to **Good To Eat** pizza base recipes)*

*Tomato Paste (check sugar content using **That Sugar App**)*

*Grated mozzarella cheese*

*200g of bacon*

*150g of mushrooms*

*1 tsp of garlic*

*Salt*

*Olive Oil*

### Method

*You get the idea, right? Pizza is always a family fave! We have provided some low carb pizza base recipes so that you and your family can enjoy a slice or two. Use any filling that you know will be a healthy low carb choice and savour the flavour. The combinations are limitless. Let your culinary creativity loose. xoxo*

1. Preheat oven to 180 degrees C.
2. Place low carb pizza base on pizza tray.
3. Cover the surface of the pizza base with a thin layer of tomato paste.
4. In a pan, heat oil and fry off the bacon and mushroom. Add garlic and season with a pinch of salt.
5. Sprinkle the desired amount of mozzarella cheese and add the bacon and mushroom.
6. Place in oven for 10 minutes or until golden.

**Preparation Time:** 2 minutes

**Cooking Time:** 5 minutes

**Author:** Fran Ramsay

**Makes 2**



For more recipes and information on living the low carbohydrate lifestyle find us at:  
[www.goodtoeat.com.au](http://www.goodtoeat.com.au)