

Zero Carb Crust Big Mac Pizza

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Yields: 12

Meat Crust:

Ingredients:

- 1 tablespoon salt
- 1 tablespoon paprika
- 1 teaspoon onion powder
- 2 teaspoons garlic powder
- 1 teaspoon ground black pepper
- 1 tablespoon Worcestershire sauce
- 1 ½ pound ground beef
- 2 eggs
- ½ cup grated Parmesan cheese
- 1 (12 ounce) package shredded cheddar cheese
- 1 cup pizza sauce

Big Mac Marinara Sauce:

Ingredients:

- ½ cup mayo
- 1 heaping Tablespoon dill pickles chopped
- 1 tablespoon dill pickle juice
- 2 tablespoon sweetener
- 1 teaspoon onion powder
- 2 teaspoon of mustard
- 2 teaspoon ketchup
- dash of salt
- 16 ounce tomato sauce
- 1 tablespoon chopped parsley

Toppings:

Ingredients:

- ½ cup of pickles
- ⅓ cup onions
- 1 cup of shredded lettuce
- Ketchup and Mustard for after toppings

Directions:

1. Preheat the oven to 450 degrees F.
2. Mix together ground beef with seasonings
3. Mix ground beef and eggs in a mixing bowl until thoroughly incorporated.

4. Add Parmesan cheese and seasoning mixture to ground beef, optional adds to texture, and; combine.
5. Press the ground beef mixture into a parchment lined pan, spread out evenly.
6. Bake in the preheated oven until the meat is no longer pink, about 10 minutes.
7. Drain grease, if necessary.
8. Add big mac sauce and toppings.
9. Bake for 10 minutes
10. Broil until cheese is melted, bubbling, and lightly browned, 3 to 5 minutes.
11. Slice and enjoy!

Nutrition:

Nutrition per serving:

- 1g Net Carbs
 - 0g Fiber
 - 2g Total Carbs
 - 18g Protein
 - 12g Fat
 - 191 Calories
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