



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	25 min	40 min	4

Made with

# Baken-Ets® Carb Conscious Meat Lover's Pizza

## Ingredients

### Crust:

- 1 bag (4 oz) Baken-Ets® Traditional Fried Pork Skins
- 1 cup shredded mozzarella cheese
- 4 oz brick-style plain cream cheese, softened
- 2 eggs
- 1/4 cup grated Parmesan cheese

### Pizza:

- 1/4 cup basil pesto
- 2 cups shredded mozzarella cheese
- 1 Italian sausage, cooked and sliced
- 1/2 cup pepperoni slices
- 2 slices bacon, cooked and chopped
- 1/4 cup thinly sliced red onion

## How to make it

1. Crust: Preheat oven to 425°F.
2. In food processor, pulse Baken-Ets® Traditional Fried Pork Skins until finely ground.
3. In microwave-safe bowl, stir together mozzarella and cream cheese. Heat on HIGH for 35 to 45 seconds or until warmed through and starting to melt. Stir to combine.
4. Stir in ground Baken-Ets®, eggs and Parmesan to form a dough.
5. Scrape dough onto large parchment paper-lined baking sheet. Spread and press into an 11-inch circle about 1/4 inch thick.
6. Bake for 10 minutes.



**Baken-Ets® Traditional Fried Pork Skins**

7. Pizza: Spread pesto on pizza crust right to edges. Sprinkle with mozzarella. Top with sausage, pepperoni, bacon and onion.
8. Bake for 10 to 12 minutes or until cheese has melted and is bubbling. Let cool for 5 minutes before slicing.