

FLATOUT PIZZA

FLATOUTS (SEVERAL FLAVORS) I USE ITALIAN HERB

1 CAN TOMATO SAUCE

ITALIAN SEASONING GRINDER (MCCORMICKS)

2% MOZERELLA CHEESE

BROIL FLATOUT FOR 2 MIN. UNDER BROILER SO IT IS NOT SOGGY. BUILD YOUR PIZZA WITH TOMATO SAUCE = 0 PTS, VS. PIZZA SAUCE THAT HAS PTS. GRIND YOUR SEASONING. ADD WHATEVER TOPPING YOU LIKE, TRY TURKEY PEPPERONI 17 PIECES ARE 1 PT., MUSHROOM, HAM AND PINEAPPLE. THE FLATOUT IS 1 PT. SAUCE = 0 PTS, JUST PT. YOUR TOPPING AND CHEESE FROM THERE.