

# Gluten-Free Chicken Pizza

Started the paleo lifestyle, but the thought of never having pizza again was not realistic. So I came up with this variation, you will not miss the crust.

Recipe by Felipe Soto | Created on **Nov 11, 2021**

## Ingredients

- 1 teaspoon avocado oil
- 1 skinless, boneless chicken breast half
- ¼ cup tomato sauce
- 1 teaspoon oregano
- ½ cup shredded mozzarella cheese

## Directions

- Preheat oven to 375 degrees F (190 degrees C). Grease a baking sheet with the avocado oil. Place chicken on the baking sheet.
- Bake in the preheated oven for 15 minutes. Cut chicken breast in half horizontally and top each half with tomato sauce, oregano, and mozzarella cheese.
- Continue cooking until chicken is no longer pink in the center and the cheese is melted, about 15 minutes more. An instant-read thermometer inserted into the center of the chicken should read at least 165 degrees F (74 degrees C).

## Nutrition Facts

Serving: **2 servings** | Calories: **166.2 kcal** | Carbohydrates: **2.9 g** | Protein: **19.1 g** | Saturated fat: **3.6 g** | Cholesterol: **50.4 mg** | Sodium: **363.6 mg** | Fiber: **0.8 g** | Sugar: **1.6 g**

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