

# BLT Pizza

## BLT Pizza



Points will depend on what kind of crust you use, what kind of bacon, mayo, cheese etc. I will put the specific brands I use and base the points on that. Use the recipe builder to determine your points.

Serves 4

9 points on all plans

- 4 pieces Naan or Flatbread **\*\*can also use pizza crust!\*\***
- 8 slices center cut bacon, cooked crisp
- 4 oz Cabot 75% reduced fat cheddar
- 8 tsp light mayo
- diced tomatoe
- shredded lettuce

1. On each crust, layer tomato, 2 slices of bacon (crumbled) and cheese on crust of choice.
2. Bake in a 375 degree oven until dough is done and cheese is melted **\*\*if using traditional pizza dough, you should blind bake it at 400 for 7-10 minutes before topping.**
3. Remove from oven, spread 2 tsp of mayo on each pizza, top with shredded lettuce, pushing it down into the mayo so it sticks.

