

RECIPE | PEPPERS



# LOW CARB BELL PEPPER PIZZAS



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Recipe created by *Lynn Polito*



25 min

5 min  
PREP.

20 min  
COOKING



8



easy

INGREDIENTS

- 6 ct bag Pure Flavor® Sweet Bell Peppers
- 1½ cups mozzarella, shredded
- 1 cup shredded chicken
- ½ cup feta cheese
- ¼ cup Kalamata olives, sliced
- ¼ cup marinated artichoke hearts
- ¼ cup Buffalo sauce
- ¼ cup barbecue sauce

Sour cream, Buffalo sauce and barbecue sauce for garnish, optional

Pro Tip: For choosy eaters, top with marinara sauce and mozzarella for the traditional cheese pizza taste.

DIRECTIONS

- 1 Preheat the oven to 400°F. Cut the bell peppers in half lengthwise and remove the stem and seeds.
- 2 Place the bell pepper halves on the baking sheet and press them down so they flatten slightly. Bake the peppers for 10 minutes to soften them.
- 3 After 10 minutes, remove pan from oven and top the peppers with your favorite toppings.  
**Buffalo Chicken Pizzas:** In a bowl, mix your favorite Buffalo sauce and half the shredded chicken. Spoon the Buffalo chicken into the pepper and top with mozzarella cheese.

- 4 Bake them each for another 10 minutes. Remove them from the oven, drizzle with additional sauce or sour cream, optional. Serve immediately.

**Barbecue Chicken Pizzas:** In a bowl, add half the shredded chicken and your favorite barbecue sauce. Mix until the barbecue sauce is incorporated with the chicken. Spoon the chicken mixture over the pepper.

**Greek Pizzas:** Cut the artichokes into quarters and place two quarters in each bell pepper. Top with olives and feta cheese.