

# Dialyvite® Hi-Peak Protein Pizza



**Quick and easy pizza packed with the benefits of Dialyvite® Hi-Peak Protein.**

Ingredients:

- |                                  |   |
|----------------------------------|---|
| 1 package active dry yeast       | 1 cup warm water                              |
| 1 teaspoon sugar                 | 2 Tablespoons olive oil                       |
| 2 cups of flour                  | 3 scoops of Dialyvite® Hi-Peak Protein Powder |
| Dash salt                        | ½ cup Pizza Sauce                             |
| 1 cup shredded mozzarella cheese | 14 slices of pepperoni                        |

Preheat oven to 450°. In medium bowl, dissolve yeast and sugar in warm water. Let stand 10 minutes. Stir in flour, salt, oil and Dialyvite® Hi-Peak Protein Powder. Let rest 5 minutes. Turn onto floured board and shape into a ball. Transfer to a lightly greased pizza pan or pizza stone dusted with cornmeal. Pat into a circle. Top with pizza sauce, cheese and pepperoni. Bake for 15-20 minutes- until golden brown and bottom is firm. Let cool for a few minutes- then slice and enjoy! Recipe serves 8.

**Each serving contains approximately:**

13 grams of Protein	8.6 grams of Total Fat	3 grams of Saturated Fat	2.4 grams of Sugar	261 milligrams of Sodium
207 milligrams of Potassium	166 milligrams of Phosphorus	28 grams of Carbohydrates	247 Calories	