

Healthy Chicken Crust Pizza for the Picky Meat Loving Connoisseur (SAMPLE ARTICLE) (Recipe Introduction)

Everyone loves pizza. Old or young, it doesn't matter, pizza is easy, versatile, and catered to all types and tastes. Who doesn't love an age-old recipe? Well, quite a few actually.

Recently, it has been observed that a number of once loyal pizza followers are scoffing at the classic delicacy. Unceremoniously these traders have turned their backs without remorse, but why? Speculation includes everything from a growing number of picky eaters, health nuts, and quite possibly... modern science? Apparently, gluten, carbs, processed foods, and sugars are to blame, so we are slowly, but surely, giving up on many of our favorite foods, including pizza.

Never fear though pizza lovers! Rejoice, as we have not only come up with ingenious new crust recipes, but they also happen to be created with undevoted connoisseurs in mind. These new pizza recipes are now within the restrictions of healthier dieting, like keto and sugar-free, and also happen to be very appealing to the picky and meat loving categories.

While true cooks know that veggies, like cauliflower, make for fantastic and healthy pizza crust alternatives, many young ones will turn up their nose at the thought of a "vegetarian" style anything. So, what option are we offering? Chicken Crust Pizza. Yes, it sounds a little weird picturing mini pizzas made on top of chicken breasts, but shake that idea for a second. Once you realize that this healthy option has only a couple of ingredients, and can be made as un-time consumingly as you see fit, it is hard not to head to the store right now.

So, what's holding you back? Check out our newest Chicken Pizza Crust recipes and give 'em a whirl. You and those picky, (but dietarily restricted, obviously) ungrateful non-cauliflower lovers will relish in the results!