

Gluten Free / Keto Friendly Reuben Pizza

Posted At : January 11, 2017 4:59 PM | Posted By : Jason

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Reuben pizza has to be one of my favorite pizza's to make as I like reuben's and it seems to be easier to make this shortly after St.Patricks day as there is a chance that you may have some extra corned beef left. The best part about this is that it is low carb, gluten free and keto friendly.

Even if you do not have any corned beef left over, this is a good excuse to make some corned beef so you can either make a few pizza's or you can make other dishes that use corned beef for another night.

If you do not have any corned beef in the fridge that is cooked, you can buy a cooks corned beef briskets and cook it in your slow cooker for about 8 hours on low. If you want to make this gluten free, do not use the spice packet that comes with the brisket. Instead of cooking this in beer, you will want to cook it in just water only. After the corned beef is cooked, let it cool and either shred it into small pieces or cut it up into small pieces.

Ingredients:

- Either make the **Cream Cheese Pizza Crust** or make another one that is Keto friendly or one that is Gluten Free
- Make some **Thousand Island Dressing**
- 8 ounces of shredded Swiss cheese
- 8 or so ounces of shredded mozzarella cheese
- 12 ounces of Franks **Sauerkraut** or some other gluten free Sauerkraut, drained

Preheat the oven to 425 degrees

Once you have the pizza crust of choice, spread the thousand island dressing on the pizza crust for the sauce. Add a few ounces of swiss cheese and then a bit of mozzarella cheese on top of the sauce. Add 2 - 3 cups of the shredded or cut up corned beef to the pizza, spread out. Add the sauerkraut to the top of the pizza and then add the rest of the Swiss cheese and add any more mozzarella cheese that you see fit. Cook in the oven for about 20 minutes or so.