

WIAW #7: Homemade Pizza Crust Fail

Description

I blame the kid. Surely my homemade pizza crust wouldâ€™ve turned out perfectly without little grabby hands reaching up and pulling the parchment paper as I tried to knead the dough. Or maybe Iâ€™m just trying to point the blame on something else other than my lack of pizza crust making skills.



Regardless, my wife graciously ate my thick, non-fluffy wannabe pizza crust creation for dinner and even said she liked it. With a little help from goat cheese, balsamic vinegar, and green onions, that is.



Sheâ€™s a keeper, thatâ€™s for sure. Of course, I knew that a long time ago; hence the whole marriage thing. ðŸ™,

Despite my crust making fail, I did make the [frittata recipe I never made](#) a reality. I couldnâ€™t stop thinking about it after writing it down and sharing it last week, so a few days later, I made it!



Check out my post with the recipe and step-by-step tutorial if youâ€™d like this in your kitchen. And I know you do! Click here â†’ [NuttZo Cinnamon Banana Frittata Recipe](#)

All I know, is this will be a multi-repeat creation in our house.

Now, how about a little [WIAW](#) action! Thanks as always to the wonderful [Jenn from Peas and Crayons](#), for creating this fun link-up for foodies everywhere!

To join in the fun, head over to [The Big Manâ€™s World](#) for this weekâ€™s party!

[what I ate wednesday, WIAW](#)

I started the day with an entire French Press of black coffee and a packet of [Pyure Sweet Organic Stevia](#). Great, simple combo that never lets me down!



Meanwhile, Avery turned a [NuttZo](#) banana happy face into no face rather quickly.



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After finishing my workout for the day, I downed an un-pictured leftover green protein smoothie I made the night before. It never tastes as good as fresh, but I'm not trying to savor anything post workout anyway.

Lunch was steamed zucchini and mixed veggies with chicken sausage and spaghetti squash with a pat of butter. Veggies + butter = delicious happiness!



On the side was my non-pizza pizza crust smeared with black garlic, avocado, and a sprinkle of sea salt.



I made a large batch of slow-cooker shredded chicken and 2-bean stew for dinner and it did not disappoint!



When you cook every meal for everyone in the house (okay, thatâ€™s just my wife and daughter), slow-cookers are a life saver! This gives us meals for a few days. I think it even tastes better after everything has sat overnight to let the flavors marry.

The day ended with a few NuttZo topped NuttZo Banana Frittata wedges.



I enjoy eating them cold, but I'm sure warmed up would still be outstanding. It's hot enough in Texas now, so cold food just sounds better.

Have you ever made your own pizza crust? Was it a fail or a win?

Do you make everything for your family? Tell me you love the slow-cooker too!

*Just want to mention I love NuttZo and you MUST try it at least once forever! [Plus, if you go to their website](#) and enter code **liley15**, you can save 15% off your order. ðŸ˜‰*

[Brilliant blog posts on HonestMum.com](#)

Date Created

2015/04/08