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## Diced Tomatoes Pizza ♦♦

A delicious pizza made with diced tomatoes as the main topping. This recipe is perfect for pizza lovers who enjoy a classic tomato flavor.

**Recipe Type:** Standard

**Prep Time:** 15 mins

**Cook Time:** 20 mins

**Total Time:** 35 mins

**Recipe Yield:** 500 grams

**Number of Servings:** 4

**Serving Size:** 125 g

### Ingredients

<b>300 g</b>	pizza dough
<b>200 g</b>	Diced Tomatoes
<b>200 g</b>	mozzarella cheese
<b>2 tsp</b>	Oregano
<b>1 tsp</b>	Salt
<b>2 tbsp</b>	olive oil

# Directions

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## Step 1

Oven

Preheat the oven to 450°F (230°C).

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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## Step 2

Roll out the pizza dough on a floured surface to your desired thickness.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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## Step 3

Transfer the rolled dough to a baking sheet or pizza stone.

**Prep Time:** 2 mins

**Cook Time:** 0 mins

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## Step 4

Spread the diced tomatoes evenly over the dough.

**Prep Time:** 2 mins

**Cook Time:** 0 mins

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## Step 5

Sprinkle the mozzarella cheese, oregano, and salt over the tomatoes.

**Prep Time:** 2 mins

**Cook Time:** 0 mins

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## Step 6

Drizzle the olive oil over the pizza.

**Prep Time:** 1 mins

**Cook Time:** 0 mins

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## Step 7

Oven

Bake in the preheated oven for 15-20 minutes, or until the crust is golden brown and the cheese is melted and bubbly.

**Prep Time:** 0 mins

**Cook Time:** 20 mins

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## Step 8

Remove from the oven and let it cool for a few minutes before slicing and serving.

**Prep Time:** 0 mins

**Cook Time:** 0 mins

## Nutrition Facts

**Calories:** 300 kcal

**Fat:** 15 g

**Protein:** 12 g

**Carbohydrates:** 30 g

## Nutrition Facts

### Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	12 g	70.59%	70.59%

### Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	30 g	54.55%	60%
Fibers	2 g	5.26%	8%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sugars	2 g	N/A	N/A
Lactose	0 g	N/A	N/A

## Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	5 g	N/A	N/A
Saturated Fat	8 g	36.36%	47.06%
Fat	15 g	53.57%	60%
Cholesterol	25 mg	N/A	N/A

## Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	15 mg	16.67%	20%
Vitamin B6	4 mg	307.69%	307.69%
Vitamin B12	6 mcg	250%	250%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	2 mcg	13.33%	13.33%

## Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	500 mg	21.74%	21.74%
Calcium	20 mg	2%	2%
Iron	10 mg	125%	55.56%
Potassium	250 mg	7.35%	9.62%
Zinc	8 mg	72.73%	100%
Selenium	15 mcg	27.27%	27.27%

## Recipe Attributes

### Cuisines

Italian

### Course

Appetizers

Main Dishes

Desserts

Salads

Soups

Snacks

Sauces & Dressings

### Cultural

Chinese New Year

Cinco de Mayo

Hanukkah

Christmas

Easter

Halloween

### Cost

Under \$10

\$10 to \$20

\$20 to \$30

\$30 to \$40

### Demographics

Kids Friendly

Teen Friendly

### Meal Type

Lunch

Dinner

Snack

## Difficulty Level

Easy

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