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Kids Pepperoni Pizza ·

Kids Pepperoni Pizza is a classic pizza recipe loved by kids. It has a crispy crust, tangy tomato sauce, gooey cheese, and savory pepperoni toppings. It's a perfect meal for any occasion, whether it's a birthday party or a family dinner.

Recipe Type: Standard

Prep Time: 20 mins

Cook Time: 15 mins

Total Time: 35 mins

Recipe Yield: 500 grams

Number of Servings: 4

Serving Size: 125 g

Ingredients

350 g	Pizza Dough
200 g	tomato sauce
200 g	Mozzarella Cheese
100 g	Pepperoni
2 tsp	Oregano

1 tsp Salt

2 tbsp Olive oil

Directions

Step 1

Oven

Preheat the oven to 450°F (230°C).

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Preparation

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

Prep Time: 10 mins

Cook Time: 0 mins

Step 3

Preparation

Transfer the rolled-out dough onto a baking sheet or pizza stone.

Prep Time: 2 mins

Cook Time: 0 mins

Step 4

Preparation

Spread the tomato sauce evenly over the dough, leaving a small border around the edges.

Prep Time: 2 mins

Cook Time: 0 mins

Step 5

Preparation

Sprinkle the mozzarella cheese and pepperoni over the sauce.

Prep Time: 2 mins

Cook Time: 0 mins

Step 6

Preparation

Sprinkle oregano and salt over the toppings.

Prep Time: 1 mins

Cook Time: 0 mins

Step 7

Preparation

Drizzle olive oil over the pizza.

Prep Time: 1 mins

Cook Time: 0 mins

Step 8

Baking

Bake the pizza in the preheated oven for 12-15 minutes, or until the crust is golden and the cheese is bubbly.

Prep Time: 0 mins

Cook Time: 15 mins

Step 9

Resting

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

Prep Time: 3 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 300 kcal

Fat: 15 g

Protein: 15 g

Carbohydrates: 25 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	15 g	88.24%	88.24%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	25 g	45.45%	50%
Fibers	2 g	5.26%	8%
Sugars	3 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	2 mg	2.22%	2.67%
Vitamin B6	2 mg	153.85%	153.85%
Vitamin B12	6 mcg	250%	250%
Vitamin E	4 mg	26.67%	26.67%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	800 mg	34.78%	34.78%
Calcium	20 mg	2%	2%
Iron	10 mg	125%	55.56%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Potassium	200 mg	5.88%	7.69%
Zinc	6 mg	54.55%	75%
Selenium	10 mcg	18.18%	18.18%

Recipe Attributes

Seasonality

Fall

Kitchen Tools

Slow Cooker

Blender

Nutritional Content

Low Calorie

Cuisines

Italian

Diet

Anti-Inflammatory Diet

MIND Diet (Mediterranean-DASH Diet Intervention for Neurodegenerative Delay)

Vegetarian Diet

Pescatarian Diet

Lacto-Ovo Vegetarian Diet

Engine 2 Diet

Traditional Chinese Medicine (TCM) Diet

Low Sodium Diet

Meal Type

Breakfast

Snack

Supper

Course

Snacks

Sauces & Dressings

Cultural

Chinese New Year

Demographics

Kids Friendly

Teen Friendly

Difficulty Level

Medium

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