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14" Smoked Turkey & Jalapeno Gourmet Pizza ♦

This 14" gourmet pizza features a delicious combination of smoked turkey and jalapeno. It is perfect for those who enjoy a little spice in their pizza. The smoked turkey adds a smoky flavor, while the jalapeno adds a kick of heat. The pizza is topped with a blend of cheese and baked to perfection. It is a crowd-pleasing option for any pizza lover.

Recipe Type: Standard

Prep Time: 20 mins

Cook Time: 15 mins

Total Time: 35 mins

Recipe Yield: 1000 grams

Number of Servings: 8

Serving Size: 125 g

Ingredients

500 g	Pizza Dough
200 g	smoked turkey
50 g	Jalapeno
200 g	mozzarella cheese

100 g	tomato sauce
30 g	olive oil
5 g	salt
5 g	pepper

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 a 14" diameter.

Prep Time: 10 mins

Cook Time: 0 mins

Step 3

Preparation

Spread tomato sauce evenly over the dough.

Prep Time: 5 mins

Cook Time: 0 mins

Step 4

Preparation

Sprinkle mozzarella cheese over the sauce.

Prep Time: 5 mins

Cook Time: 0 mins

Step 5

Preparation

Top with smoked turkey and jalapeno slices.

Prep Time: 5 mins

Cook Time: 0 mins

Step 6

Preparation

Drizzle olive oil over the toppings.

Prep Time: 2 mins

Cook Time: 0 mins

Step 7

Preparation

Season with salt and pepper to taste.

Prep Time: 2 mins

Cook Time: 0 mins

Step 8

Baking

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

Prep Time: 0 mins

Cook Time: 15 mins

Step 9

Resting

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

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 320 kcal

Fat: 15 g

Protein: 15 g

Carbohydrates: 30 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	30 g	54.55%	60%
Fibers	2 g	5.26%	8%
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	40 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	20 mg	22.22%	26.67%
Vitamin B6	10 mg	769.23%	769.23%
Vitamin B12	15 mcg	625%	625%
Vitamin E	6 mg	40%	40%
Vitamin D	4 mcg	26.67%	26.67%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	600 mg	26.09%	26.09%
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	8 mg	72.73%	100%
Selenium	15 mcg	27.27%	27.27%

Recipe Attributes

Cuisines

Italian Middle Eastern

Kitchen Tools

Slow Cooker Blender Microwave

Nutritional Content

Low Calorie

Course

Salads

Meal Type

Breakfast Lunch Dinner Snack Supper Brunch

Events

Picnic

Healthy For

Gastroesophageal reflux disease (GERD) Pancreatitis Liver disease
Gastroparesis Gastroenteritis Hepatitis

Difficulty Level

Medium

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