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## New York X-Treme Pepperoni Pizza

The New York X-Treme Pepperoni Pizza is a classic and indulgent pizza topped with an abundance of pepperoni slices. It is known for its bold and spicy flavors, making it a favorite among pizza lovers.

**Recipe Type:** Standard

**Prep Time:** 30 mins

**Cook Time:** 20 mins

**Total Time:** 50 mins

**Recipe Yield:** 1000 grams

**Number of Servings:** 8

**Serving Size:** 125 g

### Ingredients

<b>500 g</b>	Pizza Dough
<b>250 g</b>	tomato sauce
<b>250 g</b>	Mozzarella Cheese
<b>200 g</b>	pepperoni slices
<b>5 g</b>	Oregano

# Directions

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## Step 1

### Preheating

Preheat the oven to 475°F (245°C).

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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## Step 2

### Preparation

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

**Prep Time:** 10 mins

**Cook Time:** 0 mins

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## Step 3

### Preparation

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

**Prep Time:** 2 mins

**Cook Time:** 0 mins

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## Step 4

### Preparation

Spread the tomato sauce evenly over the dough.

**Prep Time:** 2 mins

**Cook Time:** 0 mins

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## Step 5

### Preparation

Sprinkle the mozzarella cheese over the sauce.

**Prep Time:** 2 mins

**Cook Time:** 0 mins

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## Step 6

### Preparation

Place the pepperoni slices on top of the cheese.

**Prep Time:** 2 mins

**Cook Time:** 0 mins

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## Step 7

### Preparation

Sprinkle oregano over the toppings.

**Prep Time:** 1 mins

**Cook Time:** 0 mins

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## Step 8

**Baking**

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

**Prep Time:** 0 mins

**Cook Time:** 20 mins

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## Step 9

**Resting**

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

**Prep Time:** 0 mins

**Cook Time:** 0 mins

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## Nutrition Facts

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**Calories:** 300 kcal

**Fat:** 20 g

**Protein:** 12 g

**Carbohydrates: 20 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	20 g	36.36%	40%
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	4 g	N/A	N/A
Saturated Fat	10 g	45.45%	58.82%
Fat	20 g	71.43%	80%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Cholesterol	30 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	4 mg	307.69%	307.69%
Vitamin B12	6 mcg	250%	250%
Vitamin E	6 mg	40%	40%
Vitamin D	2 mcg	13.33%	13.33%

## Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	800 mg	34.78%	34.78%
Calcium	20 mg	2%	2%
Iron	8 mg	100%	44.44%
Potassium	200 mg	5.88%	7.69%
Zinc	8 mg	72.73%	100%
Selenium	10 mcg	18.18%	18.18%

# Recipe Attributes

## Cuisines

Italian Chinese American

## Kitchen Tools

Slow Cooker Blender

## Nutritional Content

Low Calorie

## Events

Picnic

## Course

Breads Salads Snacks

## Cultural

Chinese New Year Passover Ramadan St. Patrick's Day Thanksgiving  
Christmas Easter Halloween

## Cost

Under \$10

## Meal Type

Lunch Dinner Snack

## Difficulty Level

Medium

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