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## Roundup Thin Crust Pizza ♦♦

Roundup Thin Crust Pizza is a delicious and crispy pizza made with a thin crust. It is a popular choice for pizza lovers who enjoy a lighter and less doughy crust. The pizza is topped with a variety of fresh and flavorful ingredients, making it a perfect option for a quick and satisfying meal.

**Recipe Type:** Standard

**Prep Time:** 20 mins

**Cook Time:** 15 mins

**Total Time:** 35 mins

**Recipe Yield:** 800 grams

**Number of Servings:** 4

**Serving Size:** 200 g

### Ingredients

300 g	Pizza Dough
200 g	pizza sauce
200 g	Mozzarella Cheese
100 g	Pepperoni
100 g	Bell peppers

100 g	Onions
100 g	Mushrooms
30 g	olive oil
5 g	salt
2 g	black pepper

## 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 into a thin crust.

**Prep Time:** 10 mins

**Cook Time:** 0 mins

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### Step 3

Spread the pizza sauce evenly over the dough.

**Prep Time:** 2 mins

**Cook Time:** 0 mins

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## Step 4

Sprinkle the mozzarella cheese over the sauce.

**Prep Time:** 2 mins

**Cook Time:** 0 mins

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## Step 5

Top with pepperoni, bell peppers, onions, and mushrooms.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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## Step 6

Drizzle olive oil over the toppings and season with salt and black pepper.

**Prep Time:** 2 mins

**Cook Time:** 0 mins

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## Step 7

Oven

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 8

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

**Prep Time:** 0 mins

**Cook Time:** 0 mins

## Nutrition Facts

**Calories:** 250 kcal

**Fat:** 12 g

**Protein:** 10 g

**Carbohydrates:** 25 g

## Nutrition Facts

### Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
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Protein	10 g	58.82%	58.82%
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## Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	25 g	45.45%	50%
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	6 g	27.27%	35.29%
Fat	12 g	42.86%	48%
Cholesterol	20 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%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin B6	0 mg	0%	0%
Vitamin B12	1 mcg	41.67%	41.67%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

## 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	200 mg	5.88%	7.69%
Zinc	1 mg	9.09%	12.5%
Selenium	10 mcg	18.18%	18.18%

## Recipe Attributes

### Cuisines

Italian French Mediterranean Middle Eastern

### Kitchen Tools

Slow Cooker Blender

### Nutritional Content

Low Calorie

## Events

Picnic

## Course

Appetizers

Main Dishes

Side Dishes

Desserts

Drinks

Breads

Salads

Soups

Snacks

Sauces & Dressings

## Cultural

Chinese New Year

Cinco de Mayo

Diwali

Hanukkah

Oktoberfest

Passover

Ramadan

St. Patrick's Day

Thanksgiving

Christmas

Easter

Halloween

## Cost

Under \$10

\$10 to \$20

\$20 to \$30

\$30 to \$40

\$40 to \$50

Over \$50

## Demographics

Kids Friendly

Senior Friendly

Teen Friendly

Pregnancy Safe

Lactation Friendly

## Meal Type

Lunch

Dinner

Snack

## Difficulty Level

Medium

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