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[Pan Crust 5 Meat Supreme Pizza \(Large 14"\)](#)

This Pan Crust 5 Meat Supreme Pizza is a delicious and hearty pizza that is perfect for meat lovers. It features a crispy pan crust topped with a variety of meats including pepperoni, sausage, ham, bacon, and ground beef. The combination of flavors and textures makes this pizza a crowd-pleaser. Whether you're hosting a game day party or simply craving a satisfying meal, this recipe is sure to hit the spot.

Recipe Type: Standard

Prep Time: 20 mins

Cook Time: 25 mins

Total Time: 45 mins

Recipe Yield: 2000 grams

Number of Servings: 8

Serving Size: 250 g

Ingredients

500 g	pan crust pizza dough
250 g	pizza sauce
400 g	Mozzarella Cheese

100 g	Pepperoni
100 g	Sausage
100 g	Ham
100 g	bacon
100 g	Ground Beef

Directions

Step 1

Preheating

Preheat the oven to 425°F (220°C).

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Rolling

Roll out the pizza dough on a floured surface to fit a 14-inch pizza pan.

Prep Time: 10 mins

Cook Time: 0 mins

Step 3

Spreading

Spread the pizza sauce evenly over the dough.

Prep Time: 2 mins

Cook Time: 0 mins

Step 4

Sprinkling

Sprinkle mozzarella cheese over the sauce.

Prep Time: 2 mins

Cook Time: 0 mins

Step 5

Topping

Top with pepperoni, sausage, ham, bacon, and ground beef.

Prep Time: 5 mins

Cook Time: 18 mins

Step 6

Baking

Bake in the preheated oven for 18-20 minutes or until the crust is golden brown and the cheese is melted and bubbly.

Prep Time: 0 mins

Cook Time: 20 mins

Step 7

Cooling

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

Prep Time: 0 mins

Cook Time: 2 mins

Nutrition Facts

Calories: 300 kcal

Fat: 20 g

Protein: 15 g

Carbohydrates: 20 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
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Protein	15 g	88.24%	88.24%
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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	5 g	N/A	N/A
Saturated Fat	12 g	54.55%	70.59%
Fat	20 g	71.43%	80%
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	2 mg	2.22%	2.67%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin B6	8 mg	615.38%	615.38%
Vitamin B12	15 mcg	625%	625%
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	10 mg	125%	55.56%
Potassium	200 mg	5.88%	7.69%
Zinc	10 mg	90.91%	125%
Selenium	20 mcg	36.36%	36.36%

Recipe Attributes

Cuisines

Italian American

Kitchen Tools

Slow Cooker Blender

Nutritional Content

Low Calorie

Meal Type

Breakfast

Lunch

Snack

Dinner

Diet

Anti-Inflammatory Diet

Events

Picnic

Game Day

Course

Soups

Snacks

Main Dishes

Sauces & Dressings

Cultural

Chinese New Year

Cinco de Mayo

Diwali

Hanukkah

Difficulty Level

Medium

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