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Original Crust Sausage Pizza (Large 14")

A classic sausage pizza with a crispy original crust. Perfect for pizza lovers!

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
250 g	tomato sauce
300 g	Mozzarella Cheese
200 g	Sausage
5 g	Oregano
5 g	Salt

5 g

Pepper

Directions

Step 1

Preheating

Preheat the oven to 475°F (245°C).

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Rolling

Roll out the pizza dough on a floured surface to fit a large 14" pizza pan.

Prep Time: 10 mins

Cook Time: 0 mins

Step 3

Spreading

Spread the tomato sauce evenly over the pizza dough.

Prep Time: 2 mins

Cook Time: 0 mins

Step 4

Sprinkling

Sprinkle the mozzarella cheese over the tomato sauce.

Prep Time: 2 mins

Cook Time: 0 mins

Step 5

Arranging

Arrange the sausage slices on top of the cheese.

Prep Time: 2 mins

Cook Time: 0 mins

Step 6

Sprinkling

Sprinkle oregano, salt, and pepper over the pizza.

Prep Time: 1 mins

Cook Time: 0 mins

Step 7

Baking

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

Prep Time: 0 mins

Cook Time: 15 mins

Step 8

Cooling

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

Nutrition Facts

Calories: 300 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	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	10 g	45.45%	58.82%
Fat	15 g	53.57%	60%
Cholesterol	40 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
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Vitamin A	10 iu	1.11%	1.43%
Vitamin C	4 mg	4.44%	5.33%
Vitamin B6	6 mg	461.54%	461.54%
Vitamin B12	8 mcg	333.33%	333.33%
Vitamin E	2 mg	13.33%	13.33%
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	15 mcg	27.27%	27.27%

Recipe Attributes

Seasonality

Fall

Kitchen Tools

Slow Cooker

Blender

Nutritional Content

Low Calorie

Cuisines

Italian

Chinese

Indian

French

American

Diet

Anti-Inflammatory Diet

Course

Appetizers

Main Dishes

Side Dishes

Desserts

Drinks

Salads

Sauces & Dressings

Cooking Method

Steaming

Simmering

Meal Type

Lunch

Dinner

Snack

Difficulty Level

Medium

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