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## Original Crust, Pepperoni & Sausage Pizza (Large 14")

This recipe is for a classic pepperoni and sausage pizza with an original crust. It is a popular choice for pizza lovers and is perfect for a casual dinner or a gathering with friends.

**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	pizza sauce
300 g	Mozzarella Cheese
150 g	pepperoni slices

<b>150 g</b>	Italian Sausage
<b>2 tsp</b>	Oregano
<b>1 tsp</b>	Garlic powder
<b>1 tsp</b>	Salt

## Directions

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### Step 1

#### Preheating

Preheat the oven to 450°F (230°C).

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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### 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

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### Step 3

#### Pressing

Transfer the dough to the pizza pan and press it evenly into the pan.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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## Step 4

Spreading

Spread the pizza sauce evenly over the dough.

**Prep Time:** 2 mins

**Cook Time:** 0 mins

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## Step 5

Sprinkling

Sprinkle half of the mozzarella cheese over the sauce.

**Prep Time:** 2 mins

**Cook Time:** 0 mins

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## Step 6

Arranging

Arrange the pepperoni slices and Italian sausage over the cheese.

**Prep Time:** 5 mins

**Cook Time:** 10 mins

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## Step 7

Sprinkling

Sprinkle the remaining mozzarella cheese over the toppings.

**Prep Time:** 2 mins

**Cook Time:** 0 mins

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## Step 8

Sprinkling

Sprinkle oregano, garlic powder, and salt over the cheese.

**Prep Time:** 2 mins

**Cook Time:** 0 mins

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## Step 9

Baking

Bake the pizza 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

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## Step 10

Cooling

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

**Prep Time:** 5 mins

**Cook Time:** 0 mins

## Nutrition Facts

**Calories:** 280 kcal

**Fat:** 14 g

**Protein:** 14 g

**Carbohydrates:** 25 g

## Nutrition Facts

### Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	14 g	82.35%	82.35%

### Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	25 g	45.45%	50%
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	4 g	N/A	N/A
Saturated Fat	6 g	27.27%	35.29%
Fat	14 g	50%	56%
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	0 mg	0%	0%
Vitamin B12	1 mcg	41.67%	41.67%
Vitamin E	2 mg	13.33%	13.33%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin D	0 mcg	0%	0%

## Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	750 mg	32.61%	32.61%
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 Chinese Indian Mexican American

### Kitchen Tools

Slow Cooker Blender

### Nutritional Content

Low Calorie

### Course

Salads Soups Main Dishes Sauces & Dressings

## Events

Picnic

## Meal Type

Snack

Lunch

Dinner

Supper

## Healthy For

Gastritis

Peptic ulcer disease

## Difficulty Level

Medium

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