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Chicago Classic Pizza ^{♦♦}

The Chicago Classic Pizza is a deep-dish pizza that originated in Chicago and is known for its thick, buttery crust and generous toppings. It is typically consumed as a main dish and is a popular choice for pizza lovers.

Recipe Type: Standard

Prep Time: 30 mins

Cook Time: 40 mins

Total Time: 70 mins

Recipe Yield: 2000 grams

Number of Servings: 8

Serving Size: 250 g

Ingredients

500 g	All-Purpose Flour
10 g	Yeast
300 ml	Water
50 ml	Olive oil
10 g	Salt

500 g	tomato sauce
500 g	mozzarella cheese
200 g	pepperoni
200 g	italian sausage
100 g	Green Bell Pepper
100 g	onion

Directions

Step 1

Mixing

In a large bowl, combine the flour, yeast, and salt. Gradually add water and olive oil while stirring. Knead the dough until smooth and elastic.

Prep Time: 15 mins

Cook Time: 0 mins

Step 2

Resting

Cover the dough with a damp cloth and let it rise in a warm place for 1 hour.

Prep Time: 60 mins

Cook Time: 0 mins

Step 3

Preheating

Preheat the oven to 425°F (220°C).

Prep Time: 5 mins

Cook Time: 0 mins

Step 4

Preparation

Grease a deep-dish pizza pan with olive oil. Press the dough into the pan, covering the bottom and sides.

Prep Time: 10 mins

Cook Time: 0 mins

Step 5

Preparation

Spread tomato sauce evenly over the dough. Add mozzarella cheese, pepperoni, Italian sausage, green bell pepper, and onion as desired.

Prep Time: 5 mins

Cook Time: 0 mins

Step 6

Baking

Bake the pizza in the preheated oven for 30-35 minutes, or until the crust is golden and the cheese is melted and bubbly.

Prep Time: 0 mins

Cook Time: 35 mins

Step 7

Cooling

Remove the pizza from the oven and let it cool for a few minutes. Slice and serve.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 450 kcal

Fat: 25 g

Protein: 20 g

Carbohydrates: 40 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	20 g	117.65%	117.65%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	40 g	72.73%	80%
Fibers	3 g	7.89%	12%
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	8 g	N/A	N/A
Saturated Fat	15 g	68.18%	88.24%
Fat	25 g	89.29%	100%
Cholesterol	50 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin C	20 mg	22.22%	26.67%
Vitamin B6	5 mg	384.62%	384.62%
Vitamin B12	10 mcg	416.67%	416.67%
Vitamin E	6 mg	40%	40%
Vitamin D	2 mcg	13.33%	13.33%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	1000 mg	43.48%	43.48%
Calcium	30 mg	3%	3%
Iron	15 mg	187.5%	83.33%
Potassium	10 mg	0.29%	0.38%
Zinc	8 mg	72.73%	100%
Selenium	15 mcg	27.27%	27.27%

Recipe Attributes

Cuisines

Italian

Middle Eastern

Meal Type

Snack

Lunch

Dinner

Nutritional Content

Low Calorie

Kitchen Tools

Grill

Slow Cooker

Course

Salads

Snacks

Cultural

Chinese New Year

Diwali

Passover

Ramadan

St. Patrick's Day

Thanksgiving

Christmas

Easter

Halloween

Cost

Under \$10

\$10 to \$20

\$20 to \$30

Difficulty Level

Medium

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