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## Supreme Pizza ♦

The Supreme Pizza is a classic hand-tossed style pizza that is loved by many. It is topped with a variety of ingredients including pepperoni, sausage, bell peppers, onions, olives, and mushrooms. The pizza is known for its bold flavors and satisfying combination of toppings. It is a favorite choice for pizza lovers who enjoy a hearty and flavorful meal.

**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
200 g	tomato sauce
300 g	Mozzarella Cheese
100 g	pepperoni
100 g	sausage

50 g	Bell peppers
50 g	Onions
50 g	Olives
50 g	Mushrooms

## Directions

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### Step 1

#### Preheating

Preheat the oven to 450°F.

**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 a 14-inch circle.

**Prep Time:** 10 mins

**Cook Time:** 0 mins

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### Step 3

#### Transferring

Transfer the rolled-out dough to a pizza stone or baking sheet.

**Prep Time:** 2 mins

**Cook Time:** 0 mins

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## Step 4

Spreading

Spread the tomato sauce evenly over the dough.

**Prep Time:** 2 mins

**Cook Time:** 0 mins

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## Step 5

Sprinkling

Sprinkle the mozzarella cheese over the sauce.

**Prep Time:** 2 mins

**Cook Time:** 0 mins

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## Step 6

Topping

Top the pizza with pepperoni, sausage, bell peppers, onions, olives, and mushrooms.

**Prep Time:** 5 mins

**Cook Time:** 10 mins

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## 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 bubbly and melted.

**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:** 2 mins

**Cook Time:** 0 mins

## Nutrition Facts

**Calories:** 285 kcal

**Fat:** 15 g

**Protein:** 12 g

**Carbohydrates:** 25 g

# Nutrition Facts

## Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	12 g	70.59%	70.59%

## 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	9 g	40.91%	52.94%
Fat	15 g	53.57%	60%
Cholesterol	35 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%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	1 mg	6.67%	6.67%
Vitamin D	0 mcg	0%	0%

## Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	620 mg	26.96%	26.96%
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

Japanese

German

American

Middle Eastern

## Meal Type

Breakfast

Snack

Lunch

Dinner

Supper

## Nutritional Content

Low Calorie

High Protein

Low Fat

Low Carb

High Fiber

Low Sodium

Sugar-Free

High Vitamin C

High Iron

High Calcium

## Kitchen Tools

Blender

Slow Cooker

## Difficulty Level

Medium

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