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Thin Crust Sausage Pizza ♦

A delicious pizza with a thin crust and savory sausage toppings. 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
200 g	Sausage
200 g	tomato sauce
300 g	mozzarella cheese
30 g	olive oil
10 g	Salt
5 g	Pepper

5 g

Oregano

Directions

Step 1

Oven

Preheat the oven to 450°F (230°C).

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Roll out the pizza dough into a thin crust.

Prep Time: 10 mins

Cook Time: 0 mins

Step 3

Spread tomato sauce evenly over the dough.

Prep Time: 5 mins

Cook Time: 0 mins

Step 4

Sprinkle mozzarella cheese over the sauce.

Prep Time: 5 mins

Cook Time: 0 mins

Step 5

Add sausage slices on top of the cheese.

Prep Time: 5 mins

Cook Time: 15 mins

Step 6

Drizzle olive oil over the pizza.

Prep Time: 2 mins

Cook Time: 0 mins

Step 7

Season with salt, pepper, and oregano.

Prep Time: 2 mins

Cook Time: 0 mins

Step 8

Oven

Bake in the preheated oven for 15 minutes or until crust is golden and cheese is melted.

Prep Time: 0 mins

Cook Time: 15 mins

Step 9

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

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 250 kcal

Fat: 15 g

Protein: 12 g

Carbohydrates: 20 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	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	10 g	45.45%	58.82%
Fat	15 g	53.57%	60%
Cholesterol	30 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	4 mg	4.44%	5.33%
Vitamin B6	0 mg	0%	0%
Vitamin B12	1 mcg	41.67%	41.67%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	600 mg	26.09%	26.09%
Calcium	20 mg	2%	2%
Iron	8 mg	100%	44.44%
Potassium	200 mg	5.88%	7.69%
Zinc	1 mg	9.09%	12.5%
Selenium	10 mcg	18.18%	18.18%

Recipe Attributes

Seasonality

Fall

Cuisines

Italian

Kitchen Tools

Slow Cooker

Nutritional Content

Low Calorie

Course

Breads

Salads

Soups

Snacks

Sauces & Dressings

Cultural

Chinese New Year

Cinco de Mayo

Diwali

Hanukkah

Oktoberfest

Passover

Ramadan

St. Patrick's Day

Thanksgiving

Christmas

Easter

Meal Type

Lunch

Dinner

Snack

Difficulty Level

Medium

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