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## Napoli Pizza ♦♦

Napoli Pizza is a traditional Italian pizza that originated in Naples. It is known for its thin and crispy crust, topped with fresh ingredients such as tomatoes, mozzarella cheese, and basil. The pizza is typically cooked in a wood-fired oven, giving it a unique smoky flavor. Napoli Pizza is a popular choice for pizza lovers around the world.

**Recipe Type:** Standard

**Prep Time:** 30 mins

**Cook Time:** 10 mins

**Total Time:** 40 mins

**Recipe Yield:** 500 grams

**Number of Servings:** 4

**Serving Size:** 125 g

### Ingredients

500 g	napoli pizza crust
200 g	Tomatoes
200 g	Mozzarella Cheese
10 g	Basil
20 g	Olive oil

5 g Salt

## Directions

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### Step 1

Oven

Preheat the oven to 500°F (260°C).

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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### Step 2

Roll out the Napoli Pizza Crust to desired thickness.

**Prep Time:** 10 mins

**Cook Time:** 0 mins

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### Step 3

Spread a thin layer of olive oil on the crust.

**Prep Time:** 2 mins

**Cook Time:** 0 mins

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### Step 4

Top the crust with sliced tomatoes, mozzarella cheese, and basil.

**Prep Time:** 5 mins

**Cook Time:** 10 mins

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## Step 5

Sprinkle salt over the toppings.

**Prep Time:** 1 mins

**Cook Time:** 0 mins

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## Step 6

Oven

Bake the pizza in the preheated oven for 10 minutes, or until the crust is golden brown and the cheese is melted and bubbly.

**Prep Time:** 0 mins

**Cook Time:** 10 mins

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## Step 7

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

**Prep Time:** 0 mins

**Cook Time:** 0 mins

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## Nutrition Facts

Calories: 250 kcal

Fat: 20 g

Protein: 10 g

Carbohydrates: 30 g

## Nutrition Facts

### Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	10 g	58.82%	58.82%

### Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	30 g	54.55%	60%
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	20 g	71.43%	80%
Cholesterol	25 mg	N/A	N/A

## Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	15 mg	16.67%	20%
Vitamin B6	2 mg	153.85%	153.85%
Vitamin B12	4 mcg	166.67%	166.67%
Vitamin E	6 mg	40%	40%
Vitamin D	0 mcg	0%	0%

## Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	500 mg	21.74%	21.74%
Calcium	20 mg	2%	2%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Iron	8 mg	100%	44.44%
Potassium	200 mg	5.88%	7.69%
Zinc	4 mg	36.36%	50%
Selenium	2 mcg	3.64%	3.64%

## Recipe Attributes

### Cuisines

Italian French Mediterranean Middle Eastern

### Meal Type

Snack Lunch Dinner

### Kitchen Tools

Slow Cooker

### Course

Appetizers Side Dishes Desserts Breads Salads Sauces & Dressings

### Cultural

Chinese New Year Christmas Easter

### Cost

Under \$10 \$30 to \$40

### Demographics

Kids Friendly Teen Friendly Pregnancy Safe

### Difficulty Level

Easy

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