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Medium Pepperoni Pizza ♦

A classic pizza topped with pepperoni slices and melted cheese. It is a popular choice for pizza lovers.

Recipe Type: Standard

Prep Time: 15 mins

Cook Time: 20 mins

Total Time: 35 mins

Recipe Yield: 500 grams

Number of Servings: 4

Serving Size: 125 g

Ingredients

300 g	Pizza Dough
200 g	pizza sauce
100 g	pepperoni slices
200 g	mozzarella cheese
2 tsp	Oregano

Directions

Step 1

Preheating

Preheat the oven to 450°F (230°C).

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Rolling

Roll out the pizza dough on a floured surface to desired thickness.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Transfer

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

Prep Time: 2 mins

Cook Time: 0 mins

Step 4

Spreading

Spread pizza sauce evenly over the dough.

Prep Time: 2 mins

Cook Time: 0 mins

Step 5

Topping

Top with mozzarella cheese and pepperoni slices.

Prep Time: 2 mins

Cook Time: 0 mins

Step 6

Sprinkling

Sprinkle oregano on top.

Prep Time: 1 mins

Cook Time: 0 mins

Step 7

Baking

Bake in the preheated oven for 15-20 minutes or until the crust is golden and the cheese is melted and bubbly.

Prep Time: 0 mins

Cook Time: 20 mins

Step 8

Cooling

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

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 300 kcal

Fat: 15 g

Protein: 12 g

Carbohydrates: 30 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	30 g	54.55%	60%
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	5 g	N/A	N/A
Saturated Fat	8 g	36.36%	47.06%
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	2 mg	2.22%	2.67%
Vitamin B6	6 mg	461.54%	461.54%
Vitamin B12	4 mcg	166.67%	166.67%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	800 mg	34.78%	34.78%
Calcium	20 mg	2%	2%
Iron	10 mg	125%	55.56%
Potassium	200 mg	5.88%	7.69%
Zinc	8 mg	72.73%	100%
Selenium	15 mcg	27.27%	27.27%

Recipe Attributes

Cuisines

Italian

French

Chinese

Indian

Mexican

American

Kitchen Tools

Slow Cooker

Blender

Nutritional Content

Low Calorie

Diet

Anti-Inflammatory Diet

Course

Appetizers

Main Dishes

Side Dishes

Desserts

Drinks

Breads

Salads

Soups

Snacks

Meal Type

Lunch

Dinner

Snack

Difficulty Level

Medium

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