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# Guacamole Pizza ·\*

Guacamole Pizza is a delicious variation of traditional pizza that features a creamy guacamole spread instead of tomato sauce. It is topped with a variety of fresh vegetables and cheese, creating a flavorful and satisfying meal. This recipe is perfect for those who love both pizza and guacamole, and it can be enjoyed as a main dish or as a party appetizer.

Recipe Type: Standard	Prep Time: 15 mins
Cook Time: 20 mins	Total Time: 35 mins
Recipe Yield: 1000 grams	Number of Servings: 8
Serving Size: 125 g	

## Ingredients

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500 g	Pizza Dough
300 g	ripe avocados
2 tbsp	Lime juice
2 cloves	garlic

1 tsp	Salt
0.5 tsp	Black pepper
50 g	red onion
100 g	Tomato
100 g	Red Bell Pepper
100 g	yellow bell pepper
100 g	Green Bell Pepper
50 g	Black Olives
200 g	Mozzarella Cheese
20 g	fresh cilantro

## 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 your desired thickness.

#### Prep Time: 5 mins

Cook Time: 0 mins

#### Step 3



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

Prep Time: 2 mins

Cook Time: 0 mins

#### Step 4

#### Mashing

In a bowl, mash the ripe avocados with lime juice, garlic, salt, and black pepper to make guacamole.

Prep Time: 3 mins

Cook Time: 0 mins

### Step 5

Spreading

Spread the guacamole evenly over the pizza dough.

Prep Time: 2 mins

Cook Time: 0 mins

#### Step 6

Topping

Top the guacamole with sliced red onion, tomato, red bell pepper, yellow bell pepper, green bell pepper, black olives, and mozzarella cheese.

Prep Time: 5 mins

Cook Time: 15 mins

Step 7

#### Baking

Bake the pizza 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

Sprinkling

Remove the pizza from the oven and sprinkle with fresh cilantro.

Prep Time: 0 mins

Cook Time: 0 mins

#### Step 9

Serving

Let the pizza cool for a few minutes, then slice and serve.

Prep Time: 0 mins

Cook Time: 0 mins

## **Nutrition Facts**

Calories: 250 kcal

Fat: 12 g

Protein: 9g

Carbohydrates: 25 g

## **Nutrition Facts**

#### **Proteins**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	9 g	52.94%	52.94%

### Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
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Carbohydrates	25 g	45.45%	50%
Fibers	7 g	18.42%	28%
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	4 g	18.18%	23.53%
Fat	12 g	42.86%	48%
Cholesterol	10 mg	N/A	N/A

### Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	30 mg	33.33%	40%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

#### **Minerals**

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	300 mg	13.04%	13.04%
Calcium	15 mg	1.5%	1.5%
Iron	8 mg	100%	44.44%
Potassium	500 mg	14.71%	19.23%
Zinc	1 mg	9.09%	12.5%
Selenium	5 mcg	9.09%	9.09%

The Whole30 Diet

Flexitarian Diet

Ketogenic Diet

Atkins Diet

## **Recipe Attributes**

Volumetrics Diet

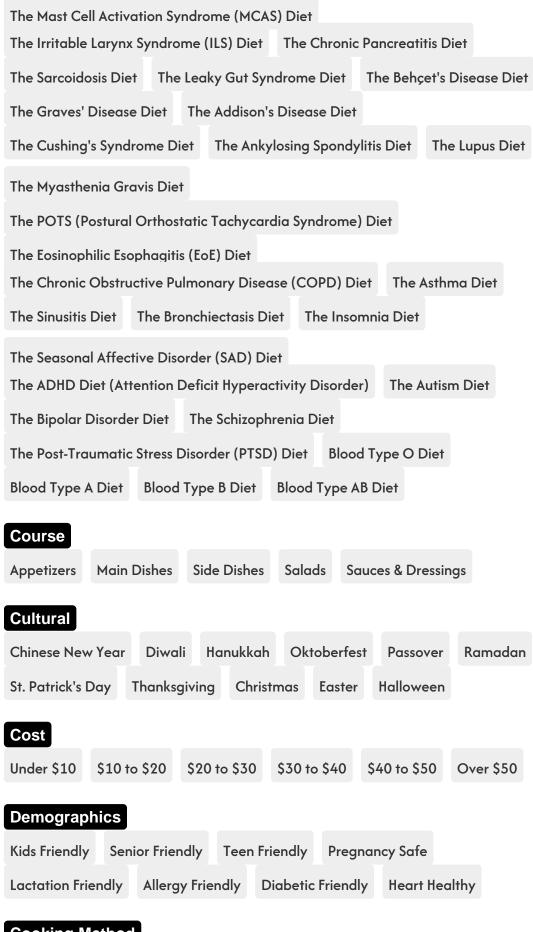
Seasonality Fall **Kitchen Tools** Slow Cooker Blender Cuisines Italian Chinese Mexican Diet Anti-Inflammatory Diet Mediterranean Diet DASH Diet (Dietary Approaches to Stop Hypertension) Weight Watchers (WW) Diet MIND Diet (Mediterranean-DASH Diet Intervention for Neurodegenerative Delay)

Paleo Diet

Low Carb, High Fat (LCHF) Diet South Beach Diet Zone Diet Ornish Diet Nutrisystem Diet TLC Diet (Therapeutic Lifestyle Changes) Nordic Diet Alkaline Diet Macrobiotic Diet Intermittent Fasting Okinawa Diet 5:2 Diet 16:8 Diet Warrior Diet OMAD (One Meal a Day) Diet Body for Life Diet Low FODMAP Diet Slow Carb Diet Vegetarian Diet Vegan Diet Raw Food Diet Pescatarian Diet Ovo-Vegetarian Diet Lacto-Vegetarian Diet Engine 2 Diet Lacto-Ovo Vegetarian Diet Fruitarian Diet Blood Type Diet Ayurvedic Diet Traditional Chinese Medicine (TCM) Diet The Acid Reflux Diet Gluten-Free Diet Low Glycemic Index Diet Low Sodium Diet The Fast Metabolism Diet Nutrient Timing Diet The 80/10/10 Diet The Gerson Therapy The Swiss Secret Diet The Scarsdale Diet The Cabbage Soup Diet The Hallelujah Diet The Mayo Clinic Diet The Beverly Hills Diet The Hollywood Diet The Lemonade Diet The Grapefruit Diet The Rice Diet The Sleeping Beauty Diet The French Women Don't Get Fat Diet The Baby Food Diet The 3-Hour Diet The F-Plan Diet The Israeli Army Diet The Air Diet The Cookie Diet The Breatharian Diet The Werewolf Diet The Five-Bite Diet The Negative Calorie Diet The Ice Cream Diet The Master Cleanse Diet The Subway Diet The SlimFast Diet The Cambridge Diet The Shangri-La Diet The Best Life Diet The 3-Day Diet The CICO (Calories In, Calories Out) Diet The Eat-Clean Diet The Peanut Butter Diet The Bulletproof Diet The Carnivore Diet The Dukan Diet The HCG Diet The Optavia Diet The Pritikin Diet The Starch Solution Diet The Vertical Diet The GOLO Diet The Gut and Psychology Syndrome (GAPS) Diet The Specific Carbohydrate Diet (SCD) The Anti-Candida Diet The Dr. Sebi Diet The Crohn's Disease Diet The Ulcerative Colitis Diet The Low-Residue Diet The BRAT Diet (Bananas, Rice, Applesauce, Toast) The GERD Diet (Gastroesophageal Reflux Disease)

The PCOS (Polycystic Ovary Syndrome) Diet

The SIBO (Small Intestinal Bacterial Overgrowth) Diet The Histamine Intolerance Diet The IBS (Irritable Bowel Syndrome) Diet The Salicylate Sensitivity Diet The Low Oxalate Diet The Diabetes Diet The Hypothyroidism Diet The Hyperthyroidism Diet The Epilepsy Diet (Modified Atkins Diet for Seizures) The Parkinson's Disease Diet The Multiple Sclerosis (MS) Diet The Fibromyalgia Diet The Chronic Fatigue Syndrome Diet The Arthritis Diet The Osteoporosis Diet The Heart-Healthy Diet The Non-Alcoholic Fatty Liver Disease (NAFLD) Diet The Low Purine Diet The High-Fiber Diet The Low-Fat Diet The High-Protein Diet The Low-Protein Diet The High-Calcium Diet The High-Potassium Diet The Low-Potassium Diet The High-Iron Diet The Low-Iron Diet The Low-Phosphorus Diet The High-Vitamin D Diet The High-Vitamin C Diet The High-Vitamin K Diet The Low-Vitamin K Diet The Low-Copper Diet The Spring Detox Diet The Summer Weight Loss Diet The Fall Immunity-Boosting Diet The Winter Warming Diet The Low-Sulfur Diet The High-Sulfur Diet The Eczema Diet The Psoriasis Diet The Rosacea Diet The Acne Diet The Migraine Diet The Celiac Disease Diet The Gallbladder Diet The Kidney Stone Diet The Anti-Anxiety Diet The Depression Diet The Adrenal Fatigue Diet The Endometriosis Diet The Hashimoto's Disease Diet The Lyme Disease Diet The Diverticulitis Diet The Restless Leg Syndrome Diet The Tinnitus Diet The Interstitial Cystitis Diet The Gastroparesis Diet The Menopause Diet The Post-Pregnancy Diet The Fertility Diet The Breastfeeding Diet The Low-Nickel Diet The Chronic Urticaria Diet The Dysphagia Diet The Chronic Kidney Disease (CKD) Diet The Raynaud's Disease Diet The Sjögren's Syndrome Diet The Low Tyramine Diet The Lactose-Free Diet The Fructose Malabsorption Diet The Low-Histamine Diet



**Cooking Method** 

Grillin	g	Frying	Во	aking	Boi	ling	Stec	iming Mi		Microwaving		E	Blanching			
Sauté	ing	Roa	sting	Sm	oking	С	uring	Ble	endi	ng	G	rinding	3	Free	zing	
Canni	ing	Dryi	ng	Picklir	kling Sous Vide Pasteuri		rizing	g Fermenting			ing	Infu	sing			
Pressi	ng	Jellyi	ng	Carb	onatir	ng	Whip	ping	S	tirrin	g	Simr	neri	ing	Cut	ting
Cut	Mix	king	Resti	ng	g Plating Serving		g	Cooking None			s	stir-fr	ying			
Mashi	ing	Preh	eatin	g S	prinkli	ing	Heat	ing	Re	efrige	erat	ting	Pre	eparo	ation	
Coolir	ng	Oven	St	ove												

### Healthy For

Gastroesopha	RD)	Gastr	itis	Pept	ic	ulcer dis	eas	e			
Inflammatory	Irritab	le bov	wel sy	yndroi	me	e (IBS)	Ce	liac dise	ease		
Diverticulitis	Hemorrhoids	Арре	ndicitis	Gallstones			Po	ancreati	tis		
Liver disease	Gastroparesis	Gas	troente	eritis	Нер	oatitis	;	Colored	tal	cancer	

## Meal Type

Lunch Dinner Snack

Difficulty Level

Easy

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