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Cheesy Pizza ♦

Cheesy pizza is a classic Italian dish that is loved by people all over the world. It is a delicious combination of a crispy crust, tangy tomato sauce, and melted cheese. This recipe will guide you through the process of making your own cheesy pizza at home.

Recipe Type: Standard

Prep Time: 30 mins

Cook Time: 15 mins

Total Time: 45 mins

Recipe Yield: 1000 grams

Number of Servings: 4

Serving Size: 250 g

Ingredients

500 g	Pizza Dough
200 g	tomato sauce
300 g	Mozzarella Cheese
50 g	Parmesan Cheese
30 ml	olive oil

10 g	basil leaves
5 g	Salt
2 g	Pepper

Directions

Step 1

Oven

Preheat the oven to 475°F (245°C).

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

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

Prep Time: 10 mins

Cook Time: 0 mins

Step 3

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

Prep Time: 5 mins

Cook Time: 0 mins

Step 4

Spread the tomato sauce evenly over the dough, leaving a small border around the edges.

Prep Time: 5 mins

Cook Time: 0 mins

Step 5

Sprinkle the mozzarella and Parmesan cheese over the sauce.

Prep Time: 5 mins

Cook Time: 0 mins

Step 6

Drizzle the olive oil over the cheese and season with salt and pepper.

Prep Time: 2 mins

Cook Time: 0 mins

Step 7

Oven

Bake the pizza in the preheated oven for 12-15 minutes, or until the crust is golden brown and the cheese is melted and bubbly.

Prep Time: 0 mins

Cook Time: 15 mins

Step 8

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

Prep Time: 0 mins

Cook Time: 0 mins

Step 9

Garnish with fresh basil leaves and serve hot.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 285 kcal

Fat: 12 g

Protein: 12 g

Carbohydrates: 32 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	32 g	58.18%	64%
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	3 g	N/A	N/A
Saturated Fat	6 g	27.27%	35.29%
Fat	12 g	42.86%	48%
Cholesterol	25 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
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Vitamin A	10 iu	1.11%	1.43%
Vitamin C	2 mg	2.22%	2.67%
Vitamin B6	0 mg	0%	0%
Vitamin B12	1 mcg	41.67%	41.67%
Vitamin E	1 mg	6.67%	6.67%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	500 mg	21.74%	21.74%
Calcium	25 mg	2.5%	2.5%
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 American

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

Halloween

Meal Type

Lunch

Dinner

Snack

Difficulty Level

Easy

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