



Healthdor

[All Recipes](#)

[AI Recipe Builder](#)

[Similar Recipes](#)

## Kids Pizza with Pepperoni ♦

A delicious pizza recipe that kids will love, topped with pepperoni slices. Perfect for a family dinner or a kids' party.

**Recipe Type:** Standard

**Prep Time:** 20 mins

**Cook Time:** 15 mins

**Total Time:** 35 mins

**Recipe Yield:** 500 grams

**Number of Servings:** 4

**Serving Size:** 125 g

### Ingredients

<b>300 g</b>	Pizza Dough
<b>200 g</b>	tomato sauce
<b>200 g</b>	Mozzarella Cheese
<b>100 g</b>	pepperoni slices
<b>1 tsp</b>	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 the desired thickness.

**Prep Time:** 10 mins

**Cook Time:** 0 mins

---

## Step 3

### Preparation

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

**Prep Time:** 2 mins

**Cook Time:** 0 mins

---

## Step 4

### Spreading

Spread the tomato sauce evenly over the dough.

**Prep Time:** 2 mins

**Cook Time:** 0 mins

---

### Step 5

#### Sprinkling

Sprinkle the mozzarella cheese over the sauce.

**Prep Time:** 2 mins

**Cook Time:** 0 mins

---

### Step 6

#### Arranging

Arrange the pepperoni slices on top of the cheese.

**Prep Time:** 2 mins

**Cook Time:** 0 mins

---

### Step 7

#### Sprinkling

Sprinkle oregano over the toppings.

**Prep Time:** 1 mins

**Cook Time:** 0 mins

---

## Step 8

**Baking**

Bake 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 9

**Resting**

Remove from the oven and let 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:** 15 g

**Carbohydrates: 30 g**

## Nutrition Facts

### Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	15 g	88.24%	88.24%

### 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	10 g	45.45%	58.82%
Fat	15 g	53.57%	60%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Cholesterol	30 mg	N/A	N/A

## Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
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	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	1 mg	9.09%	12.5%
Selenium	10 mcg	18.18%	18.18%

# Recipe Attributes

## Seasonality

Fall

## Kitchen Tools

Slow Cooker

Blender

## Nutritional Content

Low Calorie

## Cuisines

Italian

## Diet

Anti-Inflammatory Diet

## Course

Main Dishes

Snacks

## Events

Game Day

## Demographics

Kids Friendly

## Meal Type

Breakfast

Lunch

Snack

Supper

Brunch

## Difficulty Level

Medium

Visit our website: [healthdor.com](https://healthdor.com)