



Grilled Bacon and Tomato Pizza

READY IN



25 min.

SERVINGS



16

CALORIES



110 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 5 slices bacon cut into 1/2-inch pieces
- ☐ 0.5 cup alouette garlic & herbs spreadable cheese (from 6.5-oz container)
- ☐ 10 oz uncook pizza crust italian (two 8-inch crusts)
- ☐ 1 large plum tomatoes cut into 10 thin slices (Roma)
- ☐ 1 tablespoon olive oil extra virgin extra-virgin
- ☐ 0.3 cup basil fresh chopped

Equipment

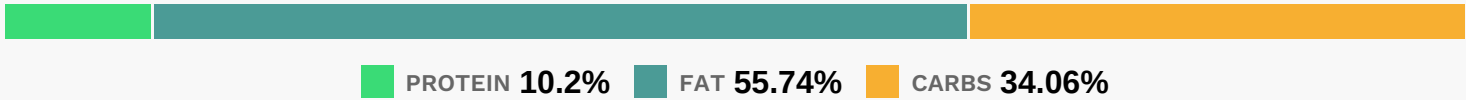
- ☐ frying pan

- ☐ paper towels
- ☐ grill

Directions

- ☐ Heat gas or charcoal grill. In 10-inch skillet, cook bacon over medium heat, stirring frequently, until crisp.
- ☐ Drain on paper towel; set aside.
- ☐ Spread cheese evenly on pizza crusts. Top with tomato and bacon.
- ☐ Drizzle with oil.
- ☐ Place pizzas on grill over low heat. Cover grill; cook 4 to 8 minutes or until bottoms are deep golden brown and toppings are warm.
- ☐ Sprinkle basil over pizzas.
- ☐ Cut each into 8 wedges.

Nutrition Facts



Properties

Glycemic Index:6.75, Glycemic Load:0.04, Inflammation Score:-1, Nutrition Score:0.98260870122391%

Flavonoids

Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 110.07kcal (5.5%), Fat: 6.87g (10.58%), Saturated Fat: 2.82g (17.63%), Carbohydrates: 9.45g (3.15%), Net Carbohydrates: 9.13g (3.32%), Sugar: 0.37g (0.41%), Cholesterol: 12.21mg (4.07%), Sodium: 178.08mg (7.74%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.83g (5.66%), Iron: 0.54mg (2.99%), Vitamin K: 2.39µg (2.28%), Selenium: 1.38µg (1.98%), Calcium: 17.51mg (1.75%), Vitamin B3: 0.3mg (1.51%), Vitamin B1: 0.02mg (1.37%), Fiber: 0.32g (1.28%), Vitamin E: 0.18mg (1.2%), Phosphorus: 11.04mg (1.1%), Vitamin B6: 0.02mg (1.1%), Vitamin A: 54.6IU (1.09%)