



## Grilled Beef 'N Vegetable-Topped Pizza

 Gluten Free

READY IN



44 min.

SERVINGS



44

CALORIES



71 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- 0.3 cup olives black sliced
- 2 green onions sliced
- 1 lb ground beef
- 0.3 cup a.1. bold & spicy sauce
- 2 Tbsp olive oil divided
- 0.8 cup classico family favorites pasta sauce traditional
- 1 lb pizza dough frozen thawed
- 1 cup mozzarella cheese shredded kraft

0.3 cup tomatoes chopped

## Equipment

frying pan

grill

## Directions

Heat grill to low heat.

Brown meat in large skillet on medium-high heat; drain. Stir in pasta sauce and steak sauce; cook until heated through, stirring frequently.

Meanwhile, divide pizza dough in half; shape each piece into 8-inch round.

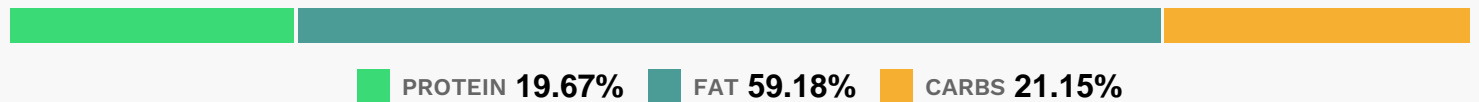
Brush evenly with half the oil.

Place pizza rounds, oil-sides down, directly on grate of grill. Cook 5 to 7 min. or until bottoms of crusts are golden brown.

Brush tops with remaining oil; turn over.

Top pizzas with with meat mixture, cheese, tomatoes, onions and olives; cover grill with lid. Grill 5 to 7 min. or until bottoms of pizzas are golden brown and cheese is melted.

## Nutrition Facts



## Properties

Glycemic Index:3.23, Glycemic Load:0.1, Inflammation Score:-1, Nutrition Score:2.4404347908238%

## Flavonoids

Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg

## Nutrients (% of daily need)

Calories: 71.16kcal (3.56%), Fat: 4.67g (7.18%), Saturated Fat: 1.67g (10.45%), Carbohydrates: 3.75g (1.25%), Net Carbohydrates: 3.41g (1.24%), Sugar: 0.89g (0.99%), Cholesterol: 10.77mg (3.59%), Sodium: 116.98mg (5.09%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.49g (6.98%), Selenium: 4.23µg (6.04%), Vitamin B12: 0.36µg

(5.98%), Phosphorus: 45.32mg (4.53%), Zinc: 0.65mg (4.36%), Vitamin B3: 0.72mg (3.58%), Calcium: 34.63mg (3.46%), Vitamin B2: 0.05mg (3.08%), Iron: 0.5mg (2.79%), Vitamin K: 2.63µg (2.51%), Vitamin B6: 0.05mg (2.41%), Vitamin E: 0.34mg (2.27%), Vitamin B1: 0.03mg (1.91%), Manganese: 0.04mg (1.9%), Copper: 0.04mg (1.83%), Potassium: 61.68mg (1.76%), Vitamin A: 86.05IU (1.72%), Folate: 5.69µg (1.42%), Magnesium: 5.55mg (1.39%), Fiber: 0.34g (1.36%)