



Italian Pizza Pie

READY IN



45 min.

SERVINGS



23

CALORIES



438 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 12 eggs
- ☐ 4 cups flour all-purpose
- ☐ 1 pound pepperoni sausage sliced
- ☐ 0.5 pound provolone cheese
- ☐ 0.5 pound genoa salami
- ☐ 1 cup shortening
- ☐ 0.5 cup water cold
- ☐ 16 ounce ziti pasta

Equipment

- ☐ bowl
- ☐ oven
- ☐ mixing bowl
- ☐ pot
- ☐ baking pan

Directions

- ☐ Bring a large pot of lightly salted water to a boil.
- ☐ Add pasta and cook for 8 to 10 minutes or until al dente; drain.
- ☐ Combine 4 cups flour with 1 cup shortening.
- ☐ Add in 2 eggs and 1/2 cup cold water to make the crust. Separate dough into 2 portions, one for top and one for bottom.
- ☐ Roll bottom crust and place in the bottom of a 12x15 inch baking pan.
- ☐ When you buy the cold cuts you will buy them in chunk form. Dice each chunk into small pieces. Meanwhile cook pasta until almost done.
- ☐ When you're through cutting the cold cuts place them in a large mixing bowl.
- ☐ Place the cooled pasta on top. In a separate bowl beat 12 eggs.
- ☐ Add a little pepper to taste.
- ☐ Pour the eggs on top of cold cut mixture.
- ☐ Mix ingredients with your hands or a large spoon if you prefer.
- ☐ Place in the prepared bottom crust.
- ☐ Roll out the top crust and make 3 slits for air in the top.
- ☐ Place on top and bake at 350 degrees F (175 degrees C) for about 1 hour. ENJOY!

Nutrition Facts



■ PROTEIN 14.99% ■ FAT 55.4% ■ CARBS 29.61%

Properties

Glycemic Index:8.7, Glycemic Load:18.09, Inflammation Score:-3, Nutrition Score:12.412173830945%

Nutrients (% of daily need)

Calories: 438.06kcal (21.9%), Fat: 26.69g (41.06%), Saturated Fat: 9.38g (58.65%), Carbohydrates: 32.08g (10.69%), Net Carbohydrates: 30.86g (11.22%), Sugar: 0.73g (0.81%), Cholesterol: 119.12mg (39.71%), Sodium: 640.97mg (27.87%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 16.25g (32.49%), Selenium: 36.53µg (52.19%), Vitamin B1: 0.35mg (23.09%), Manganese: 0.46mg (23.04%), Phosphorus: 208.86mg (20.89%), Vitamin B2: 0.34mg (19.94%), Vitamin B3: 3.19mg (15.94%), Vitamin B12: 0.88µg (14.68%), Folate: 56.29µg (14.07%), Zinc: 1.94mg (12.94%), Iron: 2.11mg (11.75%), Vitamin B6: 0.21mg (10.48%), Calcium: 100.08mg (10.01%), Vitamin B5: 0.98mg (9.78%), Copper: 0.14mg (7.1%), Vitamin E: 1.05mg (6.99%), Magnesium: 26.52mg (6.63%), Vitamin K: 6.26µg (5.96%), Potassium: 203.84mg (5.82%), Vitamin D: 0.76µg (5.1%), Fiber: 1.22g (4.87%), Vitamin A: 210.74IU (4.21%)