



Le Hog Pizza

READY IN



75 min.

SERVINGS



10

CALORIES



1255 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- 1 pinch pepper black
- 3 cups bread crumbs italian
- 0.3 cup butter
- 10 servings canadian bacon chopped for topping
- 1.5 cups chicken stock see
- 10 servings bacon cooked chopped for topping
- 10 servings cornmeal for dough
- 3 eggs
- 0.8 cup flour all-purpose

- 0.3 cup garlic finely chopped
- 2 tablespoons garlic chopped
- 0.8 cups bell pepper green finely chopped
- 2 pounds ground beef
- 1 pinch ground nutmeg
- 2 tablespoons course ground pepper black
- 10 servings ham chopped for topping
- 1 quart heavy whipping cream
- 0.5 pound sausage italian
- 0.5 cup parmesan finely grated
- 8 ounces parmesan grated
- 0.3 cup freshly parsley leaves chopped
- 8 ounces pizza dough
- 8 ounces onion diced yellow finely
- 0.8 cups onions yellow finely chopped

Equipment

- frying pan
- oven
- whisk
- pot
- stove
- pizza stone

Directions

- Special Equipment: pizza stone
- Preheat oven with a pizza stone to 500 degrees F.
- Sprinkle some cornmeal onto a clean work surface.
- Roll the dough out to form a 10-inch round.

- Sprinkle the back of a sheet pan with cornmeal and place pizza on top.
- Spread with white sauce then top with the broken up meatballs, bacon, Canadian bacon and ham.
- Bake until dough is cooked through, golden and crispy and sauce is bubbling, about 15 minutes.
- This recipe was provided by professional chefs and has been scaled down from a bulk recipe provided by a restaurant. The Food Network Kitchens chefs have not tested this recipe, in the proportions indicated, and therefore, we cannot make any representation as to the results.
- In large pot, over medium heat, add the butter, onion and garlic and saute until the onion is translucent. Stir in the flour and when flour starts to bubble, whisk in the chicken stock, and remaining ingredients.
- Remove from stove and let cool.

Nutrition Facts

PROTEIN 19.24% **FAT 67.61%** **CARBS 13.15%**

Properties

Glycemic Index:56.55, Glycemic Load:11.21, Inflammation Score:-9, Nutrition Score:35.571738740672%

Flavonoids

Apigenin: 3.24mg, Apigenin: 3.24mg, Apigenin: 3.24mg, Apigenin: 3.24mg Luteolin: 0.55mg, Luteolin: 0.55mg, Luteolin: 0.55mg, Luteolin: 0.55mg Isorhamnetin: 1.74mg, Isorhamnetin: 1.74mg, Isorhamnetin: 1.74mg, Isorhamnetin: 1.74mg Kaempferol: 0.27mg, Kaempferol: 0.27mg, Kaempferol: 0.27mg, Kaempferol: 0.27mg Myricetin: 0.31mg, Myricetin: 0.31mg, Myricetin: 0.31mg, Myricetin: 0.31mg Quercetin: 7.38mg, Quercetin: 7.38mg, Quercetin: 7.38mg, Quercetin: 7.38mg

Nutrients (% of daily need)

Calories: 1255.41kcal (62.77%), Fat: 94.15g (144.84%), Saturated Fat: 47.19g (294.95%), Carbohydrates: 41.21g (13.74%), Net Carbohydrates: 38.12g (13.86%), Sugar: 9.63g (10.7%), Cholesterol: 329.92mg (109.97%), Sodium: 2137.25mg (92.92%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 60.28g (120.55%), Selenium: 61.02µg (87.17%), Phosphorus: 729.9mg (72.99%), Vitamin B1: 0.92mg (61.59%), Vitamin B12: 3.39µg (56.42%), Vitamin B3: 11.22mg (56.1%), Zinc: 8.17mg (54.46%), Vitamin B6: 1.03mg (51.25%), Vitamin B2: 0.83mg (48.57%), Calcium: 455mg (45.5%), Vitamin A: 1999.66IU (39.99%), Vitamin K: 33.32µg (31.73%), Iron: 5.4mg (30.01%), Potassium: 931.97mg (26.63%), Manganese: 0.48mg (23.78%), Magnesium: 82.06mg (20.51%), Vitamin C: 16.2mg (19.64%), Vitamin B5: 1.83mg (18.25%), Vitamin D: 2.66µg (17.72%), Folate: 60.92µg (15.23%), Copper: 0.29mg (14.65%), Vitamin E: 2.04mg (13.61%), Fiber: 3.09g (12.35%)