



Mini Margherita Pizzas

READY IN



25 min.

SERVINGS



25

CALORIES



58 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 0.3 tsp pepper black freshly ground
- 12 cherry tomatoes chopped
- 4 basil leaves fresh chopped
- 1 clove garlic minced
- 0.8 cup italian* five cheese shredded with a touch of philadelphia kraft
- 1 Tbsp olive oil
- 2 Tbsp parmesan cheese grated kraft
- 13.8 oz pizza crust refrigerated canned

Equipment

- baking sheet
- oven
- cookie cutter

Directions

- Heat oven to 425F.
- Combine first 5 ingredients.
- Unroll pizza dough on lightly floured surface; roll into 12x8-inch rectangle. Use 3-inch cookie cutter to cut dough into 20 rounds, rerolling scraps as necessary; place in single layer on baking sheets sprayed with cooking spray.
- Sprinkle with cheeses; top with tomato mixture.
- Bake 8 to 10 min. or until edges of crusts are golden brown and mozzarella is melted.

Nutrition Facts



Properties

Glycemic Index:5.28, Glycemic Load:0.01, Inflammation Score:-1, Nutrition Score:0.6291304325442%

Flavonoids

Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg

Nutrients (% of daily need)

Calories: 57.63kcal (2.88%), Fat: 2.01g (3.09%), Saturated Fat: 0.4g (2.47%), Carbohydrates: 8.01g (2.67%), Net Carbohydrates: 7.71g (2.8%), Sugar: 1.18g (1.31%), Cholesterol: 1.02mg (0.34%), Sodium: 127.46mg (5.54%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.25g (4.51%), Iron: 0.49mg (2.72%), Vitamin C: 1.91mg (2.31%), Fiber: 0.3g (1.2%), Calcium: 11.58mg (1.16%)