

Personal Pizzas



Ingredients

2 tablespoons tablespoon herbs dried fresh such as basil or oregano, optional chopped
1 cup mozzarella cheese shredded low-fat
1.5 tablespoons olive oil
0.5 cup pepperoni cooked thinly sliced sliced
20 ounce pizza dough prepared
0.5 cup lightly vegetables green such as pepper, onion, or broccoli, optional steamed chopped
1 cup tomato sauce

Equipment

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	oven	
	pastry brush	
Directions		
	Lightly flour a work surface and roll out each ball of pizza dough until about 12 inches in diameter. Use a round cutter about 2 1/2 inches wide, like a biscuit cutter or water glass, to cut out 12 dough rounds. (You may need to combine dough scraps and re-roll them out to make enough circles.)	
	Roll out each circle until about 3 1/2 inches in diameter and 1/4-inch thick and place on a cookie sheet. (Dough circles can be prepared a day ahead of time; cover and refrigerate until ready to bake.)	
	Preheat oven to 35	
	Using the back of a spoon or a pastry brush, lightly coat each round of pizza dough with oil. Top with tomato sauce and sprinkle on desired topping(s).	
	Sprinkle with cheese and bake on middle shelf of oven for 12 minutes, or until cheese is bubbling and crust is golden.	
	*Available at grocery stores, specialty-food shops, and pizza parlors.	
	Roll out the dough, "paint" on the oil, and select and spoon on the toppings.	
Nutrition Facts		
	PROTEIN 15.27% FAT 32.77% CARBS 51.96%	
Properties		
Glycemic Index:188, Glycemic Load:8.29, Inflammation Score:-10, Nutrition Score:41.819130524345%		

Flavonoids

baking sheet

Apigenin: 0.02mg, Apigenin: 0.02mg, Apigenin: 0.02mg, Apigenin: 0.02mg Luteolin: 0.03mg, Luteolin: 0.03mg, Luteolin: 0.03mg

Nutrients (% of daily need)

Calories: 2270.18kcal (113.51%), Fat: 83.96g (129.17%), Saturated Fat: 28.88g (180.53%), Carbohydrates: 299.62g (99.87%), Net Carbohydrates: 283.73g (103.18%), Sugar: 45.16g (50.18%), Cholesterol: 127.13mg (42.38%), Sodium: 6896.16mg (299.83%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 88.02g (176.03%), Vitamin A: 6436.36IU

(128.73%), Iron: 19.77mg (109.83%), Calcium: 958.73mg (95.87%), Phosphorus: 734.54mg (73.45%), Fiber: 15.88g (63.54%), Selenium: 34.5μg (49.29%), Vitamin E: 7.32mg (48.83%), Manganese: 0.88mg (43.88%), Vitamin B2: 0.73mg (42.78%), Vitamin K: 41.19μg (39.23%), Zinc: 5.48mg (36.52%), Potassium: 1182.31mg (33.78%), Vitamin C: 27.33mg (33.13%), Vitamin B3: 6.54mg (32.71%), Vitamin B6: 0.62mg (30.86%), Vitamin B12: 1.66μg (27.68%), Magnesium: 97.31mg (24.33%), Copper: 0.46mg (23.07%), Vitamin B1: 0.34mg (22.98%), Vitamin B5: 1.67mg (16.71%), Folate: 64.15μg (16.04%), Vitamin D: 1.07μg (7.16%)