



Pizza Arizona

READY IN



45 min.

SERVINGS



2

CALORIES



811 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 1.5 teaspoons chili powder
- ☐ 0.3 cup cilantro leaves fresh chopped
- ☐ 2 tablespoons olive oil
- ☐ 1.5 cups pizza cheese shredded mexican-style
- ☐ 10 ounce pizza dough refrigerated
- ☐ 1.5 cups purchased chipotle salsa
- ☐ 2 teaspoons cornmeal yellow

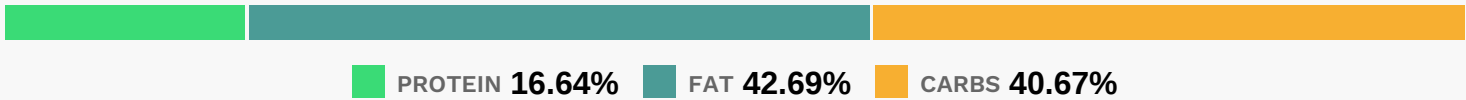
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

Directions

- ☐ Position rack in bottom third of oven and preheat to 400°F.
- ☐ Sprinkle cornmeal on baking sheet. Unroll dough onto sheet, forming 10x15-inch rectangle.
- ☐ Mix salsa, oil, and chili powder in small bowl. Toss cheese and cilantro in medium bowl. Spoon salsa mixture over dough, leaving 1/2-inch border.
- ☐ Sprinkle with cheese mixture.
- ☐ Bake pizza until crust is golden brown and cheese is melted and bubbling, about 15 minutes.
- ☐ Cut into squares and serve.

Nutrition Facts



Properties

Glycemic Index:50.25, Glycemic Load:0.88, Inflammation Score:-7, Nutrition Score:12.024782512499%

Flavonoids

Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg, Luteolin: 0.02mg Quercetin: 1.06mg, Quercetin: 1.06mg, Quercetin: 1.06mg, Quercetin: 1.06mg

Nutrients (% of daily need)

Calories: 811.02kcal (40.55%), Fat: 40.11g (61.7%), Saturated Fat: 6.48g (40.52%), Carbohydrates: 85.97g (28.66%), Net Carbohydrates: 79.57g (28.94%), Sugar: 16.37g (18.19%), Cholesterol: 16.8mg (5.6%), Sodium: 2489.52mg (108.24%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 35.16g (70.33%), Vitamin E: 5.02mg (33.5%), Vitamin A: 1515.71IU (30.31%), Iron: 5.08mg (28.22%), Fiber: 6.4g (25.61%), Vitamin K: 24.41µg (23.25%), Calcium: 229.15mg (22.92%), Vitamin B6: 0.39mg (19.47%), Potassium: 549.35mg (15.7%), Manganese: 0.27mg (13.36%), Vitamin B3: 2.43mg (12.15%), Magnesium: 34.15mg (8.54%), Copper: 0.15mg (7.55%), Phosphorus: 72.36mg (7.24%), Vitamin B1: 0.08mg (5.29%), Vitamin C: 4.26mg (5.16%), Vitamin B2: 0.08mg (4.8%), Vitamin B5: 0.43mg (4.31%), Zinc: 0.53mg (3.51%), Selenium: 2.2µg (3.14%), Folate: 10.14µg (2.54%)