



### Ingredients

- 600 g pumpkin cleaned
- 2 Tbs olive oil
- 120 g feta cheese crumbled
- 120 g mozzarella cheese
  - 2 eggs
- 2 tsp oregano dried
- 4 Tbs parsley chopped
- 4 cloves garlic minced

# Equipment

- food processor
- frying pan
- oven
- muffin tray

## Directions

Chop pumpkin using a food processor until rice-like.
Saut pumpkin in hot olive oil for 3 minutes. Set aside and let cool.
Mix feta and mozzarella; add, one at a time, eggs.
Mix and combine.
Add pumpkin and spices, mix well until well blended.
Evenly spoon the mixture into the greased muffin tin molds. Press pizza dough down evenly and firmly (the pressing down firmly is very important to make sure they stick together).
Place in the oven and bake for 30 minutes at 200C.
Remove the pizza bites from the oven and let set until cool (this is also very important let the

Remove the pizza bites from the oven and let set until cool (this is also very important let the pizza bites set in their pan for 5 10 minutes before removing if you take them out while they are too hot they will break).

### **Nutrition Facts**

PROTEIN 19.52% 📕 FAT 63.44% 📕 CARBS 17.04%

#### **Properties**

Glycemic Index:48.25, Glycemic Load:7.3, Inflammation Score:-10, Nutrition Score:22.757826086957%

#### Flavonoids

Apigenin: 8.19mg, Apigenin: 8.19mg, Apigenin: 8.19mg, Apigenin: 8.19mg Luteolin: 2.49mg, Luteolin: 2.49mg, Luteolin: 2.49mg Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg Myricetin: 0.61mg, Myricetin: 0.61mg, Myricetin: 0.61mg, Myricetin: 0.61mg, Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg

#### Taste

Sweetness: 79.93%, Saltiness: 76.31%, Sourness: 23.31%, Bitterness: 14.33%, Savoriness: 52.28%, Fattiness: 100%, Spiciness: 0%

#### Nutrients (% of daily need)

Calories: 310.06kcal (15.5%), Fat: 22.48g (34.59%), Saturated Fat: 9.69g (60.56%), Carbohydrates: 13.58g (4.53%), Net Carbohydrates: 12.26g (4.46%), Sugar: 4.63g (5.14%), Cholesterol: 132.24mg (44.08%), Sodium: 565.84mg (24.6%), Protein: 15.57g (31.14%), Vitamin A: 13553.39IU (271.07%), Vitamin K: 75.13µg (71.55%), Calcium: 368.34mg (36.83%), Vitamin B2: 0.62mg (36.2%), Phosphorus: 324.99mg (32.5%), Selenium: 17.27µg (24.68%), Vitamin C: 19.51mg (23.65%), Vitamin B12: 1.39µg (23.11%), Vitamin E: 3.14mg (20.9%), Potassium: 626.25mg (17.89%), Zinc: 2.6mg (17.36%), Vitamin B6: 0.32mg (15.86%), Manganese: 0.31mg (15.61%), Iron: 2.57mg (14.27%), Folate: 54.04µg (13.51%), Copper: 0.24mg (11.98%), Vitamin B5: 1.16mg (11.58%), Vitamin B1: 0.15mg (9.99%), Magnesium: 37.42mg (9.36%), Vitamin B3: 1.36mg (6.79%), Fiber: 1.32g (5.28%), Vitamin D: 0.68µg (4.53%)