



## Thai-Style Pork Pizza

 Dairy Free

READY IN



22 min.

SERVINGS



8

CALORIES



235 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

## Ingredients

- 0.5 cup carrots shredded
- 2 Tbsp cilantro leaves fresh chopped
- 2 green onions chopped
- 0.5 cup napa cabbage shredded
- 0.3 cup satay sauce
- 1 ready-to-use baked pizza crust
- 11.5 oz oscar mayer carving board & spicy seasoned pulled pork sweet

## Equipment

oven

## Directions

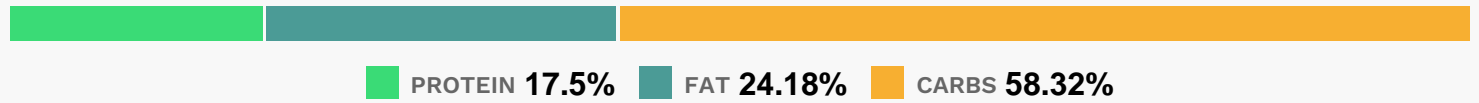
Heat oven to 425F.

Spread peanut sauce onto pizza crust.

Top with all remaining ingredients except cabbage.

Bake 10 to 12 min. or until meat is heated through. Top with cabbage.

## Nutrition Facts



## Properties

Glycemic Index:17.85, Glycemic Load:0.33, Inflammation Score:-7, Nutrition Score:3.2034782255473%

## Flavonoids

Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg Quercetin: 0.39mg, Quercetin: 0.39mg, Quercetin: 0.39mg, Quercetin: 0.39mg

## Nutrients (% of daily need)

Calories: 234.98kcal (11.75%), Fat: 6.3g (9.69%), Saturated Fat: 2.07g (12.97%), Carbohydrates: 34.17g (11.39%), Net Carbohydrates: 33.06g (12.02%), Sugar: 8.51g (9.45%), Cholesterol: 17.52mg (5.84%), Sodium: 616.23mg (26.79%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 10.25g (20.5%), Vitamin A: 1449.37IU (28.99%), Iron: 1.8mg (9.99%), Vitamin K: 9.61µg (9.16%), Calcium: 73.9mg (7.39%), Fiber: 1.11g (4.44%), Vitamin C: 3.08mg (3.73%), Folate: 7.25µg (1.81%), Potassium: 45.71mg (1.31%), Manganese: 0.03mg (1.28%), Vitamin B6: 0.02mg (1.2%)