



Three-Cheese Bacon Pizza

READY IN



40 min.

SERVINGS



4

CALORIES



654 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 4 slices bacon chopped
- ☐ 8 ounce tomato sauce canned
- ☐ 1 clove garlic grated
- ☐ 4 servings kosher salt and pepper freshly ground
- ☐ 2 tablespoons olive oil extra-virgin
- ☐ 0.3 teaspoon oregano dried
- ☐ 1 tablespoon parmesan cheese grated
- ☐ 1 pound pizza dough prepared at room temperature
- ☐ 4 ounces mozzarella cheese shredded

☐ 4 ounces cheddar cheese shredded white

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ paper towels
- ☐ oven
- ☐ slotted spoon
- ☐ serrated knife
- ☐ pizza stone

Directions

- ☐ Put a pizza stone or inverted baking sheet on the lowest oven rack and preheat to 475 degrees F for at least 15 minutes. Meanwhile, roll out the dough into a 9-inch round on a lightly floured surface. Lightly dust a pizza peel or another inverted baking sheet with flour; lay the round of dough on top and set aside. Cook the bacon in a large skillet over medium heat, stirring, until crisp, about 6 minutes.
- ☐ Remove with a slotted spoon and drain on paper towels.
- ☐ Combine the tomato sauce, olive oil, garlic and oregano in a medium bowl; season with salt and pepper. Slide the dough directly onto the hot stone or baking sheet and bake until lightly golden and puffy, about 7 minutes.
- ☐ Remove from the oven and let cool slightly, then carefully slice the crust in half horizontally with a serrated knife to make 2 thin crusts. Turn the crusts cut-side up.
- ☐ Spread with the sauce mixture, then top evenly with the mozzarella, cheddar and bacon. Slide the pizzas back onto the hot stone or baking sheet; bake until the cheese melts and the crust is golden, about 8 more minutes.
- ☐ Sprinkle with the parmesan.
- ☐ Photograph by Sam Kaplan

Nutrition Facts



 PROTEIN **15.45%**  FAT **48.71%**  CARBS **35.84%**

Properties

Glycemic Index:33.5, Glycemic Load:1.4, Inflammation Score:-6, Nutrition Score:11.750869595486%

Flavonoids

Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 653.61kcal (32.68%), Fat: 35.75g (55%), Saturated Fat: 14.16g (88.47%), Carbohydrates: 59.19g (19.73%), Net Carbohydrates: 56.56g (20.57%), Sugar: 9.45g (10.5%), Cholesterol: 66.35mg (22.12%), Sodium: 1813.38mg (78.84%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 25.51g (51.02%), Calcium: 367.23mg (36.72%), Phosphorus: 286.44mg (28.64%), Selenium: 18.15µg (25.94%), Iron: 3.97mg (22.06%), Vitamin B12: 1.07µg (17.9%), Vitamin B2: 0.27mg (15.63%), Zinc: 2.32mg (15.46%), Vitamin A: 742.36IU (14.85%), Vitamin E: 2.22mg (14.77%), Fiber: 2.62g (10.48%), Vitamin B6: 0.16mg (7.79%), Vitamin K: 7.95µg (7.57%), Vitamin B3: 1.5mg (7.51%), Potassium: 262.32mg (7.49%), Magnesium: 25.44mg (6.36%), Vitamin B1: 0.09mg (6.21%), Vitamin C: 4.21mg (5.1%), Manganese: 0.09mg (4.74%), Vitamin B5: 0.46mg (4.64%), Copper: 0.09mg (4.53%), Folate: 13.43µg (3.36%), Vitamin D: 0.38µg (2.52%)