



## Two-Pepper Pepperoni Pizza

READY IN



22 min.

SERVINGS



22

CALORIES



77 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- 1.5 cups low-moisture part-skim mozzarella cheese shredded divided kraft
- 0.5 cup pepper strips green
- 0.5 cup pepper strips red
- 12 slices oscar mayer pepperoni
- 1 ready-to-use baked pizza crust
- 0.5 cup classico pizza sauce traditional

### Equipment

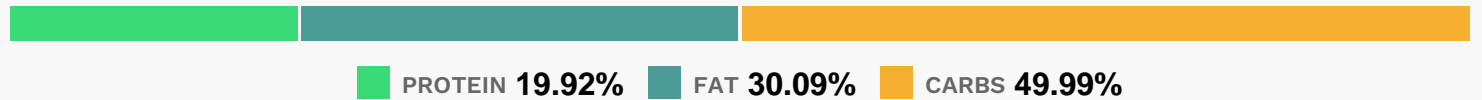
- baking sheet

oven

## Directions

- Heat oven to 450F.
- Place pizza crust on baking sheet; spread with sauce.
- Top with 3/4 cup cheese, peppers and pepperoni; sprinkle with remaining cheese.
- Bake 10 to 12 min. or until crust is lightly browned and cheese is melted.

## Nutrition Facts



## Properties

Glycemic Index:5.23, Glycemic Load:0.15, Inflammation Score:-2, Nutrition Score:2.0369565201842%

## Flavonoids

Luteolin: 0.18mg, Luteolin: 0.18mg, Luteolin: 0.18mg, Luteolin: 0.18mg, Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg

## Nutrients (% of daily need)

Calories: 76.88kcal (3.84%), Fat: 2.57g (3.95%), Saturated Fat: 1.38g (8.63%), Carbohydrates: 9.61g (3.2%), Net Carbohydrates: 9.12g (3.32%), Sugar: 0.78g (0.87%), Cholesterol: 5.95mg (1.98%), Sodium: 186.59mg (8.11%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.83g (7.66%), Vitamin C: 7.45mg (9.03%), Calcium: 77.64mg (7.76%), Phosphorus: 40.14mg (4.01%), Vitamin A: 179.4IU (3.59%), Iron: 0.6mg (3.34%), Selenium: 1.45µg (2.08%), Vitamin B2: 0.03mg (1.96%), Fiber: 0.48g (1.94%), Zinc: 0.26mg (1.75%), Vitamin B6: 0.03mg (1.61%), Vitamin B12: 0.08µg (1.28%), Vitamin E: 0.17mg (1.12%), Potassium: 39.01mg (1.11%), Manganese: 0.02mg (1.06%)