

# PLATE PIZZA WITH PAPRIKA, SALAMI AND TOMATOES

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2 persons / 539 kcal per person

## Ingredients:

- 4 slices of frozen savory pie dough
- 90 grams of grilled red bell pepper strips (drained)
- 125 grams of mozzarella
- 7½ grams of fresh basil
- 225 grams of cherry tomatoes
- 50 grams of salami
- pepper and salt



## Preparation:

Defrost the frozen dough slices. Preheat the oven to 200 °C. Cut the tomatoes into quarters. Cut the salami into strips. Cut the mozzarella into cubes. Pick the basil leaves from the stems and keep both. Add the bell pepper strips and the basil stems to the tall cup. Puree with the hand blender until smooth. Season with pepper and salt if desired. Divide the slices of pizza dough with some overlap over a baking tray covered with parchment paper and press to form a whole. Divide the paprika sauce over the dough, leaving the edges free. Divide the mozzarella, tomatoes and salami over the pizza and bake for about 15 minutes in the middle of the oven. Decorate the pizza with basil leaves.

## Nutritional value per person:

Energy:	539 kcal
Protein:	24.0 grams
Carbohydrates:	49.1 grams
- including sugars:	8.3 grams
Fat:	26.5 grams
Fiber:	2.4 grams
Salt:	2.3 grams