



# Pizza bites

15'

Hands on

20'

Cook Time

36

Portion(s)

1

Difficulty



## Method

- Roll out the pizza dough and cut into 36 square pieces, each 5 cm.
- Cut each piece of turkey into 9 equal sized pieces.
- Add all of the ingredients for the filling on to each piece of dough and close filling inside.
- Heat oil to 180\* C (350\* F) and fry pizza bites until golden.
- Mix all of the ingredients for the topping in a bowl and sprinkle over pizza bites.
- Serve with tomato sauce.
- Optionally, you can preheat the oven to 200\* C (390\* F) Fan and bake them for 15 minutes, until golden.

## Ingredients

For pizza and filling

- 450 g [pizza dough](#) (homemade or ready)
- 4 slices of ham, cut into 9 pieces
- 24 pieces mozzarella 1 cm each
- ½ red pepper, finely chopped
- ½ yellow pepper, finely chopped
- oil for frying

For topping

- 50 g parmesan cheese, grated
- 1 teaspoon dry oregano
- 1 clove of garlic, finely chopped
- salt
- pepper

To serve

- 100 g ready tomato sauce

## Διατροφικός πίνακας

Nutrition information per portion

123 Calories (kcal)	7.6 Total Fat (g)	4.2 Saturated Fat (g)	6.7 Total Carbs (g)
6%	11%	21%	3%
0.0 Sugars (g)	6.7 Protein (g)	0.0 Fibre (g)	0.38 Sodium (g)
0%	13%	0%	8%