

Prep Time: 15 Minutes

Cook Time: 12–15 Minutes

Total Time: 30 Minutes

Intensity Level: Easy / Beginner (Low Intensity)

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Introduction

Who doesn't love pizza? But sometimes, a giant slice is too much, and the delivery wait is too long. Enter the Loaded Mini Pizza. These bite-sized flavor bombs are perfect for game day, a quick weeknight dinner, or a fun family cooking activity.

By using store-bought naan or pita bread as a base, we skip the dough-proofing process and get straight to the good stuff: the toppings. These mini pizzas are “loaded” with a rich tomato base, a triple-cheese blend, savory pepperoni, and a colorful medley of vegetables. They are crispy on the edges, gooey in the center, and endlessly customizable.

Ingredients

The Base:

- 6 pieces of Naan bread or Greek Pita (cut in half to create 12 mini rounds) *Alternatively, use 6 English Muffins split in half.*
- 2 tablespoons Olive Oil (for brushing)

The Sauce:

- $\frac{3}{4}$ cup Pizza Sauce (or Marinara sauce)
- 1 teaspoon Dried Oregano
- $\frac{1}{2}$ teaspoon Garlic Powder

The Cheese:

- 1 $\frac{1}{2}$ cups Low-Moisture Mozzarella Cheese (shredded)
- $\frac{1}{4}$ cup Parmesan Cheese (freshly grated)

The Toppings (The “Loaded” Part):

- ½ cup Pepperoni slices (or mini pepperoni)
 - ½ cup Bell Peppers (diced small—red and green for color)
 - ½ cup Black Olives (sliced)
 - ¼ cup Red Onion (finely diced)
 - ½ teaspoon Red Pepper Flakes (optional, for heat)
 - Fresh Basil leaves (for garnish)
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Equipment Needed

- Baking Sheet
- Parchment Paper
- Pastry Brush
- Cutting Board & Knife

- Measuring Cups & Spoons
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Instructions

Phase 1: Preparation (Time: 10 Minutes | Intensity: Low)

1. Preheat the Oven: Position a rack in the center of your oven and preheat to 425°F (220°C) . If you have a pizza stone, place it in the oven now to heat up.
2. Prep the Bread: Slice your naan or pita bread in half so you have 12 palm-sized pieces. If using English muffins, split them.
3. Prep the Toppings: While the oven heats, dice your bell peppers and red onions. Slice your olives. Grate your Parmesan cheese if it isn't pre-grated.
4. Prepare the Sauce: In a small bowl, mix the pizza sauce, dried oregano, and garlic powder. This adds a layer of flavor to store-bought sauce.

Phase 2: Assembly (Time: 5 Minutes | Intensity: Low)

1. Oil the Base: Place your bread pieces on a parchment-lined baking sheet. Lightly brush the top edges of the bread with olive oil. This helps the crust get golden brown.
2. Sauce It Up: Spoon about 1 tablespoon of the seasoned sauce onto each piece of bread.

Spread it evenly, leaving a small border around the edge.

3. The Cheese Layer: Sprinkle a generous pinch of mozzarella cheese over the sauce. This acts as a “glue” to hold the toppings in place.
4. Load the Toppings: Distribute the pepperoni, bell peppers, onions, and olives evenly across the 12 pizzas.
5. The Final Touch: Top with the remaining mozzarella and a sprinkle of Parmesan cheese. Add a pinch of red pepper flakes if you like heat.

Phase 3: Baking (Time: 12-15 Minutes | Intensity: Medium)

1. Bake: Place the baking sheet in the preheated oven. Bake for 12 to 15 minutes.
2. The Visual Check: The pizzas are done when the cheese is bubbling and melted, and the edges of the bread are golden brown and crispy.

- *Note: If you are using a pizza stone, slide the parchment paper onto the hot stone for an extra crispy bottom.*

Phase 4: Rest & Serve (Time: 2 Minutes | Intensity: Low)

1. Cool Down: Remove the baking sheet from the oven. Let the mini pizzas rest for 2 minutes. This allows the cheese to set slightly so it doesn't slide off when you bite into

it.

2. Garnish: Tear fresh basil leaves and scatter them over the top.
3. Serve: Serve immediately while hot. These pair great with a side of ranch, marinara, or a simple Caesar salad.

Nutritional Information

Disclaimer: Nutritional information is estimated and will vary based on the specific brands of ingredients used. This analysis assumes 12 mini pizzas and uses standard full-fat dairy products and regular pepperoni.

Per Serving (1 Mini Pizza):

- Calories: 180 kcal
- Protein: 8g
- Carbohydrates: 16g
- Dietary Fiber: 1g
- Sugars: 2g

- Fat: 9g
- Saturated Fat: 3.5g
- Cholesterol: 18mg
- Sodium: 420mg
- Potassium: 85mg

Per Serving (3 Mini Pizzas – Standard Meal):

- Calories: 540 kcal
- Protein: 24g
- Carbohydrates: 48g
- Fat: 27g