



## Baked Pepperoni Pizza Bites



1/2 of recipe (8 pizza bites): 115 calories, 7g total fat (4g sat. fat), 480g sodium, 1.5g carbs, 0g fiber, 0g sugars, 11.5g protein

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**Prep:** 5 minutes    **Cook:** 10 minutes

**Cool:** 10 minutes



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### Ingredients

1/2 cup shredded part-skim mozzarella cheese  
1/4 tsp. Italian seasoning  
16 slices (about 1 oz.) turkey pepperoni  
Optional dip: pizza sauce

### Directions

Preheat oven to 400°F. Line a baking sheet with parchment paper.

Arrange cheese into 16 evenly spaced circles on the baking sheet, each about 1/2 tbsp. and 1 inch in diameter. Top with seasoning. Top each portion of cheese with a pepperoni slice.

Bake until golden brown and slightly crispy, 7–9 minutes.

Let cool for 5 minutes. Transfer to a plate lined with paper towels to soak up excess oil.

Let cool for 5 more minutes.

MAKES 2 SERVINGS

**See how easy it is!** [Watch the recipe in action.](#)

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