



Pepperoni Pizza on 3-Ingredient Crust



1/2 of recipe (1 pizza): 259 calories, 7g total fat (3.5g sat. fat), 814mg sodium, 29.5g carbs, 4.5g fiber, 4.5g sugars, 20g protein

[Click for WW Points® value*](#)

Prep: 10 minutes **Cook:** 15 minutes

More: [Lunch & Dinner Recipes](#), [30 Minutes or Less](#)



Ingredients

Dough

1/2 cup whole-wheat flour
3/4 tsp. baking powder
1/2 cup fat-free plain Greek yogurt

Seasonings

1/2 tsp. garlic powder
1/4 tsp. Italian seasoning
1/8 tsp. salt

Toppings

1/2 cup shredded part-skim mozzarella cheese
1/2 oz. (about 8 slices) turkey pepperoni, chopped
Optional topping: chopped fresh basil

Directions

Preheat oven to 450 degrees. Line a baking sheet with parchment paper.

In a large bowl, combine flour, baking powder, and seasonings. Mix until uniform. Add yogurt, and thoroughly mix until a dough-like texture is reached.

Evenly divide dough into two circles on the baking sheet, each about 1/8-inch thick and 6 inches in diameter. Bake for 7 minutes.

Spread with sauce, leaving a 1/2-inch border. Top with cheese and pepperoni.

Bake until cheese has melted and crust is crispy, about 5 minutes.

MAKES 2 SERVINGS

We may receive affiliate compensation from some of these links. Prices and availability are subject to change.

We may have received free product samples, which in no way influences whether these products are reviewed favorably, unfavorably, mentioned with indifference, or mentioned at all. Click for more about our [editorial](#) and [advertising](#) policies.

*The WW Points® values for these products and/or recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by WW International, Inc., the owner of the Points® trademark. For those on the Diabetic Plan, values may vary.

Questions on the WW Points® values listed? [Click here.](#)

Hungry Girl provides general information about food and lifestyle. This information and any linked materials are not intended and should not be construed as medical advice, nor is the information a substitute for professional medical expertise or treatment. [Click here](#) for more information.