

Clams Casino Pizza

Yield: 4 min

Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/clams-casino-pizza-recipe-italian>

Ingredients:

- 1 cup whole wheat flour I used whole wheat pastry
- 1 1/4 cups all purpose flour
- 1 packet active dry yeast 2 1/4 teaspoons
- 1 tablespoon honey
- 1 tablespoon olive oil
- 1/2 teaspoon salt
- 3/4 cup warm water
- 1 tablespoon olive oil
- 4 slices thick-cut bacon
- 1 red onion small, chopped, about 3/4 cup
- 1 red pepper small, chopped, about 3/4 cup
- 1 green pepper small, chopped, about 3/4 cup
- 4 garlic cloves minced
- 5 glugs Tabasco Hot Sauce
- 8 ounces shredded mozzarella cheese
- 1/3 cup Parmesan cheese
- 2 cans clams minced, DRAINED

Nutrition:

1. Calories: 760 calories
2. Carbohydrate: 68 grams
3. Cholesterol: 100 milligrams
4. Fat: 36 grams
5. Fiber: 7 grams
6. Protein: 41 grams
7. SaturatedFat: 14 grams
8. Sodium: 1190 milligrams
9. Sugar: 8 grams

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