



## Pizza-bellas



1/2 of recipe (1 pizza-bella): 118 calories, 4.75g total fat (2g sat. fat), 487mg sodium, 7.5g carbs, 1.75g fiber, 3g sugars, 11.5g protein

[Click for WW Points® value\\*](#)

**Prep:** 10 minutes    **Cook:** 20 minutes

More: [Recipes for Sides, Starters & Snacks, 30 Minutes or Less](#)



## Ingredients

2 sticks light string cheese  
2 large portabella mushrooms, stems chopped and reserved  
1/4 cup canned crushed tomatoes  
1/2 tsp. chopped garlic  
Dash Italian seasoning  
8 slices turkey pepperoni, chopped  
2 tbsp. sliced black olives

## Directions

Preheat oven to 400 degrees. Spray a baking sheet with nonstick spray.

Break each string cheese stick into thirds and place in a blender or food processor--blend at high speed until shredded. (Or pull into shreds and roughly chop.)

Place mushroom caps on the sheet, rounded sides down. Bake until slightly tender, about 8 minutes.

Remove sheet, but leave oven on. Blot away excess moisture from mushroom caps.

In a small bowl, mix crushed tomatoes, garlic, and Italian seasoning. Divide mixture between mushroom caps, and sprinkle with cheese. Top with chopped mushroom stems, pepperoni, and olives.

Bake until mushrooms are tender, filling is hot, and cheese has melted, 8 to 10 minutes. Enjoy!

### 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 samples of food, 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.

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.