

INDIVIDUAL PEPPERONI PIZZA (WGR)-BRIGGS

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 2 oz. eq. whole grain, and 1/8 cup serving of red/orange vegetable

NUMBER OF PORTIONS: 50 **SIZE OF PORTION:** 1 Pizza

RECIPE HACCP PROCESS: #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS : VEGETABLES (RED/ORANGE)

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Pan Release Spray, Vegetable Oil, #2514	25 second spray
Dough, Pizza Rounds, 6", WGR, #1201	50 crusts
Sauce, Spaghetti, No Meat, #2824	1 quart + 2 1/4 cups
Cheese, Mozzarella, Shredded, USDA	4 pounds + 11 ounces
Pizza Topping, Pepperoni, Sliced, #1056	1 pound + 9 ounces

DIRECTIONS

1. Spray sheet pans with pan release spray or line them with parchment paper.
2. Lay 8 pizza crusts on the pan. Allow the crusts to thaw for about 10-15 minutes.
3. Use a 1-ounce ladle to spoon the sauce and spread it over the crust. Do not put sauce on the edge of the crust.
4. Use a #12 scoop to portion 1½ ounces of mozzarella cheese on the sauce and spread it around. Do not put the cheese on the edge of the crust.
5. Top the cheese with 7 slices of pepperoni on each pizza.
6. Bake the pizzas according to the case and/or package directions, or until the edges or golden brown.
 CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
7. Portion 1 pizza per serving. Each portion provides 2 oz. eq. of meat/meat alternate, 2 oz. eq. of whole grain, and 1/8 cup of red/orange vegetable.
 CCP: Hold and maintain product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated . Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F or lower within an additional 4 hours.

PRODUCTION NOTES

For variety, add cooked sausage, vegetables, Italian Spice Blend, etc.
 If changes are made in ingredients, check crediting information and recalculate the nutritional analysis. Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if the recipe is altered.

Use USDA Foods products when available.

NUTRIENTS PER SERVING

Calories	332	Dietary Fiber	2.75 g	Sodium	754.00 mg	Sat. Fat	6.40 g
Carbohydrates	31.77 g	Protein	19.97 g	Total Fat	15.14 g	Trans Fat	0.00 g