MEAL COMPONENT CONTRIBUTION:
2 oz. eq. meat/meat alternate, 3.25 oz. eq. whole grains, 1/8 cup red/orange vegetable

NUMBER OF PORTIONS: 50  
SIZE OF PORTION: 1 Calzone  
RECIPE HACCP PROCESS: #2 - Same day service

INGREDIENT | MEASURE (FOR 50 SERVINGS)
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Dough, Pizza Rounds, 6”, WGR, #1201 | 50 piece(s)
Cheese, Mozzarella, Shredded, USDA | 4 pound(s) + 10 ounce(s)
Sauce, Spaghetti, No Meat, #2824 | 3 pound(s) + 2 ounce(s)
Pizza Topping, Pepperoni, Sliced, #1056 | 1 pound(s) + 9 ounce(s)
Pan Release Spray, Vegetable Oil, #2514 | 5 gram(s)

DIRECTIONS
1. Line sheet pans with parchment paper.
2. Lay 8 pizza crusts on each pan. Allow crusts to thaw 10-15 minutes.
3. Using a #12 scoop, portion 1½ ounces of mozzarella cheese on half of crust and spread. Do not spread the sauce all the way to the edges.
4. With a 1 ounce ladle, spoon sauce over cheese. Top each calzone with 7 slices of pepperoni.
5. Fold empty half of dough on top of filled half of dough. Press the edges together with a fork, a pastry crimper or your fingers to form a seal all the way around the open edge.
7. Bake at 425 degrees F in oven for 8 -10 minutes or until golden brown.
8. Spray lightly with butter flavored pan spray.
9. Portion 1 calzone per serving. Each serving equals 2 oz. eq. meat/meat alternative, 3.25 oz. eq. whole grain and 1/8 cup serving 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
Use USDA Foods products when available.
Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if recipe is altered.
If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.

Batch Cook: Prepare only what can be served in a 30 minute period to maintain quality.

NUTRIENTS PER SERVING
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<tr>
<td>Calories</td>
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<td>21.06 g</td>
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Source: MRS 2020  
MRS: 320 — Pizza (300s)  
PEPPERONI CALZONE (WGR)  
UPDATED: 10/15/19  
DEVELOPED BY THE MISSISSIPPI DEPARTMENT OF EDUCATION, OFFICE OF CHILD NUTRITION PROGRAMS  
320 PAGE 1