

# MEXICAN PIZZA

**MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains, 1/8 cup red/orange vegetable

**NUMBER OF PORTIONS:** 96 **SIZE OF PORTION:** 1 slice

**RECIPE HACCP PROCESS:** #2 - Same day service



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

INGREDIENT	MEASURE (FOR 96 SERVINGS)
Pizza, Mexican Wedge, WGR, #1108	96 wedges

**DIRECTIONS**

1. Keep the pizza frozen until ready to bake.
2. Line 18" x 26" pans with pan liners.
3. Place the frozen pizza on the lined sheet pan.
4. Bake according to directions on case and/or package.  
 CCP: Heat to 135 degrees F or higher for at least 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.
5. Portion 1 slice of pizza with a spatula onto a plate or tray per serving. Each portion provides 2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains, and 1/8 cup red/orange vegetable.  
 CCP: Hold and maintain at a minimum 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 within an additional 4 hours.

**NUTRIENTS PER SERVING**

Calories	320	Dietary Fiber	4.00 g	Sodium	540.00 mg	Sat. Fat	7.00 g
Carbohydrates	30.00 g	Protein	20.00 g	Total Fat	14.00 g	Trans Fat	0.00 g