

PEPPERONI PIZZA (16-INCH)

MEAL COMPONENT CONTRIBUTION:

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

NUMBER OF PORTIONS: 64 **SIZE OF PORTION:** 1 slice

RECIPE HACCP PROCESS: #2 - Same day service



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

INGREDIENT	MEASURE (FOR 64 SERVINGS)
Pizza, Pepperoni, 16" WGR, #1111	8 pizzas

DIRECTIONS

1. Keep the pizza frozen until ready to bake.
2. Line 18" x 26" pans with pan liners.
3. Place the frozen pizzas on the lined pans.
4. Bake the pizza slices according to the directions on the package and/or case.
 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. Cut each pizza into 8 equal slices.
6. 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	370	Dietary Fiber	3.00 g	Sodium	770.00 mg	Sat. Fat	8.00 g
Carbohydrates	31.00 g	Protein	20.00 g	Total Fat	18.00 g	Trans Fat	0.00 g