Source: MRS 2021 MRS: 2080 — Pizza (2000s)

PEPPERONI PIZZA (WEDGE)

MEAL COMPONENT CONTRIBUTION:

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

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, Pepperoni and Cheese, WGR, #1114 96 slices

DIRECTIONS

- 1. Keep the pizza frozen until ready to bake.
- 2. Line 18" x 26" sheet pans with pan liners.
- 3. Place the frozen pizza on the lined sheet pan.
- Bake the pizza slices according to the directions on the package and/or case.
 CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process.
- 5. Portion 1 slice of pizza with a spatula onto a plate or tray per serving. One portion provides 2 oz. eq. of meat/meat alternate and 2 oz. eq. of whole grains, 1/8 cup of red/orange vegetables.
 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	300	Dietary Fiber	3.00 g	Sodium	620.00 mg	Sat. Fat	6.00 g
Carbohydrates	35.00 g	Protein	17.00 g	Total Fat	11.00 g	Trans Fat	0.00 g