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)

## MEASURE (FOR 96 SERVINGS)

## 96 slices

## DIRECTIONS

1. Keep the pizza frozen until ready to bake.
2. Line 18 " $\times 26^{\prime \prime}$ sheet pans with pan liners.
3. Place the frozen pizza on the lined sheet pan.
4. 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 For 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 |

