

PERSONAL PAN PIZZA (WGR)

MEAL COMPONENT CONTRIBUTION:

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

NUMBER OF PORTIONS: 60 **SIZE OF PORTION:** 1 pizza

RECIPE HACCP PROCESS: #2 - Same day service



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

INGREDIENT	MEASURE (FOR 60 SERVINGS)
Deep Dish Individual Cheese Pizza, WGR, #1116	60 pizzas , (5 inches each)

DIRECTIONS

1. Keep the pizza frozen until ready to bake.
2. Line 18" x 26" sheet pans with pan liners.
3. Place the frozen pizzas on the lined sheet pans.
4. Bake the pizzas 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. If manufacturer instructions on the package or case have a higher temperature, follow those recommendations.

5. Portion one pizza with a spatula onto a plate or tray for serving. Each portion provides 2 oz. eq. of meat/meat alternate, 2 oz. eq. of whole grains, and 1/8 cup red/orange vegetable.

CCP: Hold and maintain the product 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.

PRODUCTION NOTES

For variety, add pepperoni slices, cooked sausage, vegetables, etc.
If changes are made in ingredients, check crediting information and recalculate the nutritional analysis.

NUTRIENTS PER SERVING

Calories	310	Dietary Fiber	3.00 g	Sodium	440.00 mg	Sat. Fat	6.00 g
Carbohydrates	31.00 g	Protein	16.00 g	Total Fat	13.00 g	Trans Fat	0.00 g