# **BREAKFAST SAUSAGE PIZZA (WGR)**

100 pieces

**MEASURE (FOR 100 SERVINGS)** 

#### MEAL COMPONENT CONTRIBUTION:

1 oz. eq. meat/meat alternate, 1 oz. eq whole grains NUMBER OF PORTIONS: 100 SIZE OF PORTION: 1 piece RECIPE HACCP PROCESS: #2 - Same day service

#### INGREDIENT

Breakfast Pizza, Sausage, Cheese, WGR, #1119

## DIRECTIONS

- Prepare the breakfast pizzas from a frozen state according to the package and/or case directions.
  CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If manufacturer instructions on the packages or case have a higher temperature, follow those recommendations.
- Place the pizzas on the hot side of the service line for service
  CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher.
- 3. Portion one piece of breakfast pizza per serving. Each portion provides 1 oz. eq. whole grains and 1 oz. eq. meat/meat alternate.

Hold and maintain product at a minimum temperature of 135 degrees F. 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 or lower within an additional 4 hours.

## **PRODUCTION NOTES**

Prepare the Breakfast Sausage Pizzas for just-in-time service. Batch cook: Prepare only what can be served in a 30-minute period to maintain maximum quality.

# PURCHASING GUIDE

Refer to the USDA FNS Food Buying Guide for School Meal Programs and/or the item's product formulation statement for quantities to purchase if the recipe is altered.

# MISCELLANEOUS NOTES

If changes are made in ingredients, check the crediting information and re-calculate the nutrition analysis.

#### **NUTRIENTS PER SERVING**

Calories	180	Dietary Fiber	1.00 g	Sodium	450.00 mg	Sat. Fat	3.50 g
Carbohydrates	16.00 g	Protein	10.00 g	Total Fat	8.00 g	Trans Fat	0.00 g

MEAT/MEAT ALTERNATE : WHOLE GRAINS

UPDATED: 9/25/24