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

## INGREDIENT

## MEASURE (FOR 60 SERVINGS)

## Deep Dish Individual Cheese Pizza, WGR, \#1116

## DIRECTIONS

1. Keep the pizza frozen until ready to bake.
2. Line $18^{\prime \prime} \times 26^{\prime \prime}$ 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 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.

## 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 |

