

CHEESY GARLIC FRENCH BREAD PIZZA

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. of meat/meat alternate and 2 oz. eq. of whole grains

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

RECIPE HACCP PROCESS: #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 60 SERVINGS)
Pizza, French Bread, WGR, #1121	60 half loaves , (5 inches each)
Sauce, Marinara, PC, 1 ounce, #2221	60 PC

DIRECTIONS

1. Keep the French bread pizzas frozen until ready to bake them.
2. Line 18" x 26" sheet pans with pan liners.
3. Place the frozen french bread pizzas on the lined sheet pans.
4. Bake the french bread 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.
5. Portion one half loaf french bread pizza with a spatula onto a plate or tray and serve with a one-ounce packet of marinara sauce per serving. Each portion provides 2 oz. eq. of meat/meat alternate and 2 oz. eq. of whole grains.
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

- Keep the pizzas frozen until ready to bake them.
- Prepare the French Bread Pizzas for just in time service. Batch cook: Prepare only what can be served in a 30-minute period to maintain maximum quality.
- Presentation idea: Garnish with chopped parsley leaves or parmesan cheese. These ingredients have not been included in the current nutrient analysis.

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	336	Dietary Fiber	2.40 g	Sodium	663.00 mg	Sat. Fat	6.00 g
Carbohydrates	33.00 g	Protein	18.35 g	Total Fat	15.00 g	Trans Fat	0.00 g