

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

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.
2. Line 18" x 26" sheet pans with pan liners.
3. Place the frozen pizzas on the lined sheet pans.
4. Bake according to directions on 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 with a one-ounce packet of marinara sauce for 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

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	346	Dietary Fiber	3.38 g	Sodium	842.97 mg	Sat. Fat	6.01 g
Carbohydrates	33.71 g	Protein	18.35 g	Total Fat	15.04 g	Trans Fat	0.00 g