

PEPPERONI CALZONE

MEAL COMPONENT CONTRIBUTION:

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

NUMBER OF PORTIONS: 50 **SIZE OF PORTION:** 1 Calzone

RECIPE HACCP PROCESS: #2 - Same day service



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

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Dough, Pizza Rounds, 6", WGR, #1201	50 crusts
Cheese, Mozzarella, Shredded, USDA	4 pounds + 11 ounces
Sauce, Spaghetti, No Meat, #2824	1 quart + 2 1/4 cups
Pizza Topping, Pepperoni, Sliced, #1056	1 pound + 12 ounces
Pan Release Spray, Butter Flavored #2516	25 second spray

DIRECTIONS

1. Keep the pizza doughs frozen until ready to assemble the calzones.
2. Line the sheet pans with parchment paper.
3. Lay 8 pizza crusts on each pan. Allow the crusts to thaw for about 10-15 minutes.
4. Use a #12 scoop to portion 1½ ounces of mozzarella cheese on half of the crust and spread it around. Do not spread the cheese all the way to the edges of the crust.
5. Use a 1-ounce ladle to spoon the sauce over the cheese.
6. Top each calzone with 7 slices of pepperoni.
7. Fold the empty half of dough on top of the filled half of dough. Press the edges together with a fork, a pastry crimper, or your fingers to form a seal all the way around the open edge.
8. Make a 2-inch slit on the top with a sharp knife. This will allow steam to escape. Spray the calzone with butter-flavored food-release spray.
9. Bake at 425 degrees F in a oven for 6 -9 minutes, or until the crust is golden brown.
CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
10. Portion one calzone per serving. Each serving equals 2 oz. eq. meat/meat alternative, 2 oz. eq. whole grain and 1/8 cup serving of red/orange vegetable.
CCP: Hold and maintain product at a minimum temperature 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 or lower within an additional 4 hours.

PRODUCTION NOTES

- Keep the pizza doughs frozen until ready to bake them.
- Presentation idea: Garnish with chopped parsley leaves or parmesan cheese. These ingredients have not been included in the current nutrient analysis.
- Prepare Calzones for just in time service. Batch cook: Prepare only what can be served in a 30-minute period to maintain maximum quality.
- Use USDA Foods products when available.

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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	387	Dietary Fiber	2.70 g	Sodium	809.00 mg	Sat. Fat	9.70 g
Carbohydrates	33.00 g	Protein	20.00 g	Total Fat	20.00 g	Trans Fat	0.00 g