

BUFFALO CHICKEN PIZZA (WGR)

MEAL COMPONENT CONTRIBUTION:

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

NUMBER OF PORTIONS: 96 **SIZE OF PORTION:** 1 slice

RECIPE HACCP PROCESS: #2 - Same day service



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

INGREDIENT	MEASURE (FOR 96 SERVINGS)
Pizza, Buffalo Chicken WGR, #1110	96 slices

DIRECTIONS

1. Keep the pizza frozen until ready to bake.
2. Line 18" x 26" sheet pans with pan liners.
3. Place the pizzas on lined sheet pans.
4. Bake the pizza slices according to the directions on the package and/or case.

CCP: Heat to 135 degrees F or higher for at least 15 seconds at the completion of the cooking process. If manufacturer instructions on packages, or case that have a higher temperature, follow those recommendations.
5. Portion one slice of pizza with a spatula onto a plate or tray Each portion provides 2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains, and 1/8 cup red/orange vegetable.

CCP: Hold and maintain the 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.

NUTRIENTS PER SERVING

Calories	303	Dietary Fiber	2.00 g	Sodium	585.00 mg	Sat. Fat	6.00 g
Carbohydrates	26.00 g	Protein	20.00 g	Total Fat	13.00 g	Trans Fat	0.00 g