# 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

## 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 " $\times 26^{\prime \prime}$ 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 |

