

BUFFALO CHICKEN PIZZA

MEAL COMPONENT CONTRIBUTION:

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

NUMBER OF PORTIONS: 96 **SIZE OF PORTION:** 1 slice**RECIPE HACCP PROCESS:** #2 - Same day service

MEAT/MEAT ALTERNATE : WHOLE GRAINS

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

DIRECTIONS

1. Keep the pizzas frozen until ready to bake them.
2. Line 18" x 26" sheet pans with pan liners.
3. Place the frozen 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 per serving. Each portion provides 2 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.
 CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check the 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 pizzas frozen until ready to bake them.
- Prepare the Buffalo Chicken Pizza slices 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	318	Dietary Fiber	2.00 g	Sodium	568.00 mg	Sat. Fat	8.00 g
Carbohydrates	25.00 g	Protein	19.00 g	Total Fat	16.00 g	Trans Fat	0.00 g