

# MEAT LOVERS PIZZA

**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, Meateaters, WGR, Precut #1109	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 pizza slices 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 the package or case 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.

**PRODUCTION NOTES**

- Keep the pizzas frozen until ready to bake them.
- Prepare the Meat Lovers Pizzas 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	356	Dietary Fiber	3.00 g	Sodium	631.00 mg	Sat. Fat	8.00 g
Carbohydrates	29.00 g	Protein	21.00 g	Total Fat	17.00 g	Trans Fat	0.00 g