PEPPERONI CALZONE (WGR)-MERCH

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 + 9 ounces
Pan Release Spray, Butter Flavored #2516	25 second spray

DIRECTIONS

1. Line the sheet pans with parchment paper.
2. Lay 8 pizza crusts on each pan. Allow the crusts to thaw 10-15 minutes.
3. 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.
4. Use a 1 ounce ladle to spoon the sauce over cheese.
5. Top each calzone with 7 slices of pepperoni.
6. 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.
7. Make a 2-inch slit on the top with a sharp knife. This will allow steam to escape.
   Spray with butter food release spray.
8. Bake at 425 degrees F in 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.
9. Portion 1 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

Use USDA Foods products when available.
Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if recipe is altered.
If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.

Batch Cook: Prepare only what can be served in a 30 minute period to maintain quality.

NUTRIENTS PER SERVING

Calories	333	Dietary Fiber	2.68 g	Sodium	790.00 mg	Sat. Fat	6.40 g
Carbohydrates	31.69 g	Protein	19.92 g	Total Fat	15.54 g	Trans Fat	0.00 g