

MEXICAN PIZZA

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains, 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, Mexican Wedge, WGR, #1108	96 wedges

DIRECTIONS

1. Keep the pizza slices frozen until ready to bake.
2. Line 18" x 26" pans with pan liners.
3. Place the frozen pizza slices on the lined sheet pan.
4. Bake the pizza slices according to the directions on the case and/or package.
CCP: Heat to 135 degrees F or higher for at least 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.
5. Portion 1 slice of pizza with a spatula onto a plate or tray per serving. 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 at a minimum 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 within an additional 4 hours.

PRODUCTION NOTES

- Keep the pizza slices frozen until ready to bake them.
- Prepare the Mexican 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 cilantro leaves or parmesan cheese. These ingredients have not been included in the current nutrient analysis.
- Use USDA Foods products when available.

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	320	Dietary Fiber	4.00 g	Sodium	540.00 mg	Sat. Fat	7.00 g
Carbohydrates	30.00 g	Protein	20.00 g	Total Fat	14.00 g	Trans Fat	0.00 g