Source: MRS 2021 MRS: 2040 – Pizza (2000s)

## STUFFED CRUST PEPPERONI PIZZA

## **MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains, 1/8 cup red/orange vegetable

NUMBER OF PORTIONS: 72 SIZE OF PORTION: 1 slice RECIPE HACCP PROCESS: #2 - Same day service







MEAT/MEAT ALTERNATE: WHOLE GRAINS: VEGETABLES (RED/ORANGE)

INGREDIENT MEASURE (FOR 72 SERVINGS)

Pizza, Stuff Crust, Pepperoni, WGR, #1112 72 slices

## **DIRECTIONS**

- 1. Keep the pizza frozen until ready to bake.
- 2. Line 18" x 26" pans with pan liners.
- 3. Place the frozen pizza on the lined sheet pan.
- Bake the pizza slices according to the directions on the package and/or case.
   CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process.
- 5. Protion 1 slice of pizza with a spatula onto a plate or tray per serving. Each portion provides 2 oz. eq. of meat/meat alternate, 2 oz. eq. of 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.

## **NUTRIENTS PER SERVING**

| Calories      | 340     | Dietary Fiber | 3.00 g  | Sodium    | 890.00 mg | Sat. Fat  | 4.50 g |
|---------------|---------|---------------|---------|-----------|-----------|-----------|--------|
| Carbohydrates | 36.00 g | Protein       | 15.00 g | Total Fat | 15.00 g   | Trans Fat | 0.00 g |