

# 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 them.
2. Line 18" x 26" pans with pan liners.
3. Place the frozen pizza on the lined sheet pans.
4. 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. Portion 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.

## PRODUCTION NOTES

- Keep the pizzas frozen until ready to bake them.
- Prepare the Pepperoni 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	319	Dietary Fiber	4.00 g	Sodium	760.00 mg	Sat. Fat	6.00 g
Carbohydrates	35.00 g	Protein	17.00 g	Total Fat	12.00 g	Trans Fat	0.00 g