

# PEPPERONI PIZZA (WEDGE)

**MEAL COMPONENT CONTRIBUTION:**

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

**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, Pepperoni and Cheese, WGR, #1114	96 slices

**DIRECTIONS**

1. Keep the pizzas frozen until ready to bake them.
2. Line 18" x 26" sheet pans with pan liners.
3. Place the frozen pizzas on the lined sheet pan.
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. One portion provides 2 oz. eq. of meat/meat alternate and 2 oz. eq. of whole grains, 1/8 cup of red/orange vegetables.  
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	300	Dietary Fiber	3.00 g	Sodium	650.00 mg	Sat. Fat	6.00 g
Carbohydrates	34.00 g	Protein	17.00 g	Total Fat	11.00 g	Trans Fat	0.00 g