

CHEESE 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, Cheese Wedge, WGR, #1113	96 slices

DIRECTIONS

1. Keep pizza frozen until ready to bake.
2. Line 18" x 26" sheet pans with pan liners.
3. Place the pizza slices on 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. 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.

NUTRIENTS PER SERVING

Calories	310	Dietary Fiber	3.00 g	Sodium	560.00 mg	Sat. Fat	6.00 g
Carbohydrates	36.00 g	Protein	16.00 g	Total Fat	11.00 g	Trans Fat	0.00 g