

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 the pizzas frozen until ready to bake them.
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.

PRODUCTION NOTES

- Keep the pizzas frozen until ready to bake them.
- Prepare Cheese 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 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	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