

Pizza with Cheese Topping (USDA)

Recipe: 500148 PIZZA WITH CHEESE TOPPING

Recipe HACCP Process: #2 Same Day Service

Recipe Source: USDA D-30
 Recipe Group: ENTREES

Alternate Recipe Name:
 Number of Portions: 50
 Size of Portion: SERVINGS

R500147 PIZZA CRUST.....	2 1/2 SHEET PAN(S)	1. For pizza dough, use Pizza Crust recipe (see B-14) or Pourable Pizza Crust recipe (see B-15).
011282 ONIONS,RAW..... 799903 GARLIC,GRANULATED..... 002030 PEPPER,BLACK..... 011546 TOMATO PRODUCTS,CND,PASTE,WO/SALT..... 014429 WATER,MUNICIPAL..... 002047 SALT, TABLE..... 002003 SPICES,BASIL,DRIED..... 799905 OREGANO LEAVES,DRIED..... 002023 MARJORAM,DRIED..... 799906 THYME LEAF,DRIED.....	5 OZ, chopped 2 1/2 TSP 1 TSP 1/4 # 10 Can 1 QT + 3 CUP 2 TSP 2 tsp, leaves 2 tsp, leaves 1/2 TSP 1/2 tsp, leaves	2. Combine onions, granulated garlic, pepper, tomato paste, water, salt, basil, oregano, marjoram, and thyme. Simmer for 15 minutes.

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

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050339 CHEESE, MOZZARELLA, LITE, FROZEN, SHREDDED...	6 LB + 4 OZ	<p>3. Sprinkle 12 oz (3 cups) shredded cheese evenly over each sheet pan. Sprinkle 6 oz (1 ½ cups) shredded cheese evenly over each half-sheet pan.</p> <p>4. Spread 1 qt ¼ cup tomato mixture over cheese in each sheet pan. Spread 2 cups 2 Tbsp tomato mixture over cheese in each half-sheet pan.</p> <p>5. Sprinkle 1 lb 12 oz (1 qt 3 cups) remaining shredded cheese evenly over tomato mixture in each sheet pan. Sprinkle 14 oz (3 ½ cups) shredded cheese evenly over tomato mixture in each half-sheet pan.</p> <p>6. Bake until crust is lightly browned: Conventional oven: 475° F for 15-18 minutes Convection oven: 450° F for 15 minutes</p> <p>7. CCP: Hold at 135° F or higher.</p> <p>Cut each sheet pan 4 x 5 (20 pieces per pan). Cut each half-sheet pan 2 x 5 (10 pieces per pan).</p>
		Food as Purchased
		50 Servings 100 Servings
		Mature onions 6 oz 12 oz
		Serving
		1 piece provides 2 oz equivalent meat/meat alternate, ¼ cup of veg etable, and 2 servings of grains/breads.

*Nutrients are based upon 1 Portion Size (SERVINGS)

Calories	296 kcal	Cholesterol	20.10 mg	Sugars	0.00 g	Calcium	455.13 mg	25.89%	Calories from Total Fat
Total Fat	8.52 g	Sodium	591.27 mg	Protein	21.01 g	Iron	2.28 mg	13.37%	Calories from Saturated Fat
Saturated Fat	4.40 g	Carbohydrates	33.25 g	Vitamin A	660.46 IU	Water ¹	0.00 g	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	2.00 g	Vitamin C	7.40 mg	Ash ¹	0.00 g	44.88%	Calories from Carbohydrates
								28.36%	Calories from Protein

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N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient
 * - denotes combined nutrient totals with either missing or incomplete nutrient data
¹ - denotes optional nutrient values
² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

<u>Miscellaneous</u>	<u>Attributes</u>	<u>Allergens Present</u>	<u>Allergens Absent</u>	<u>Allergens Unidentified</u>
Meat/Alt..... 2.000 oz				? - Milk
Grain..... 2.000 oz				? - Egg
Fruit..... cup				? - Peanut
Vegetable..... 0.250 cup				? - Tree Nut
Milk..... cup				? - Fish
<u>Moisture & Fat Change</u>				? - Shellfish
Moisture Change. 0%				? - Soy
Fat Change..... 0%				? - Wheat
Type of Fat.....				

Production Specification

I/R	Ing #	Ingredient or Sub-Recipe	Measure	Measure	Round
I	050112	Pizza With Cheese Topping			
R	500147	PIZZA CRUST			
I	011282	ONIONS,RAW			
I	799903	GARLIC,GRANULATED			
I	002030	PEPPER,BLACK			
I	011546	TOMATO PRODUCTS,CND,PASTE,WO/SALT			
I	014429	WATER,MUNICIPAL			
I	002047	SALT, TABLE			
I	002003	SPICES,BASIL,DRIED			
I	799905	OREGANO LEAVES,DRIED			
I	002023	MARJORAM,DRIED			
I	799906	THYME LEAF,DRIED			
I	050339	CHEESE, MOZZARELLA, LITE, FROZEN, SHRE			

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