

# MEXICAN PIZZA

**MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

**NUMBER OF PORTIONS:** 96 **SIZE OF PORTION:** 1 slice

**RECIPE HACCP PROCESS:** #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 96 SERVINGS)
Pizza, Mexican Wedge, WGR, #55	96 wedge(s)

**DIRECTIONS**

1. Keep pizza frozen until ready to bake.
2. Line 18" x 26" pans with pan liners.
3. Place pizza on lined sheet pan.
4. Bake according to directions on case and/or package.
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 and 2 oz. eq. whole grains.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 6 hours to 41 degrees F or lower.

**NUTRIENTS PER SERVING**

Calories	357	Dietary Fiber	4.96 g	Sodium	774.27 mg	Sat. Fat	5.96 g
Carbohydrates	40.70 g	Protein	17.87 g	Total Fat	13.90 g	Trans Fat	0.00 g

# STUFFED CRUST PIZZA

**MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

**NUMBER OF PORTIONS:** 72 **SIZE OF PORTION:** 1 slice

**RECIPE HACCP PROCESS:** #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 72 SERVINGS)
Pizza, Stuff Crust, Pepperoni, WGR, #18	72 slice(s)

**DIRECTIONS**

1. Keep pizza frozen until ready to bake.
2. Line 18" x 26" pans with pan liners.
3. Place pizza on lined sheet pan.
4. Bake according to directions on package and/or case.
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 and 2 oz. eq. of whole grains.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 6 hours to 41 degrees F or lower.

**NUTRIENTS PER SERVING**

Calories	390	Dietary Fiber	2.00 g	Sodium	1000.06 mg	Sat. Fat	5.00 g
Carbohydrates	45.00 g	Protein	18.00 g	Total Fat	16.00 g	Trans Fat	0.00 g

# PEPPERONI PIZZA, WEDGE

**MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

**NUMBER OF PORTIONS:** 96 **SIZE OF PORTION:** 1 slice

**RECIPE HACCP PROCESS:** #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 96 SERVINGS)
Pizza, Pepperoni and Cheese, WGR, #54	96 slice(s)

**DIRECTIONS**

1. Keep pizza frozen until ready to bake.
2. Line 18" x 26" sheet pans with pan liners. Place pizza on lined sheet pan. Bake according to directions on package and/or case.
3. 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.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 6 hours to 41 degrees F or lower.

**NUTRIENTS PER SERVING**

Calories	300	Dietary Fiber	4.00 g	Sodium	650.00 mg	Sat. Fat	4.50 g
Carbohydrates	37.00 g	Protein	15.00 g	Total Fat	11.00 g	Trans Fat	0.00 g

# PEPPERONI PIZZA, 16"

**MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

**NUMBER OF PORTIONS:** 96 **SIZE OF PORTION:** 1 slice

**RECIPE HACCP PROCESS:** #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 96 SERVINGS)
Pizza, Pepperoni, 16" WGR, #36	12 pizza(s)

**DIRECTIONS**

1. Keep pizza frozen until ready to bake.
2. Line 18" x 26" pans with pan liners. Place pizza on pan. Bake according to directions on package and/or case.
3. Cut each pizza into 8 equal slices.
4. Portion 1 slice of pizza with a spatula onto a plate or tray per serving. Each portion provides 2 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 6 hours to 41 degrees F or lower.

**NUTRIENTS PER SERVING**

Calories	377	Dietary Fiber	4.08 g	Sodium	703.18 mg	Sat. Fat	7.13 g
Carbohydrates	36.69 g	Protein	23.44 g	Total Fat	15.29 g	Trans Fat	0.00 g

# CHEESE PIZZA

**MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

**NUMBER OF PORTIONS:** 96 **SIZE OF PORTION:** 1 slice

**RECIPE HACCP PROCESS:** #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 96 SERVINGS)
Pizza, Cheese Wedge, WGR, #53	96 slice(s)

**DIRECTIONS**

1. Keep pizza frozen until ready to bake.
2. Line 18" x 26" sheet pans with pan liners. Place pizza on lined sheet pans. Bake according to directions on package and/or case.
3. Portion 1 slice of pizza with a spatula onto a plate or tray per serving. Each portion provides 2 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.

CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 6 hours to 41 degrees F or lower.

**NUTRIENTS PER SERVING**

Calories	310	Dietary Fiber	4.00 g	Sodium	600.00 mg	Sat. Fat	4.00 g
Carbohydrates	37.00 g	Protein	15.00 g	Total Fat	11.00 g	Trans Fat	0.00 g

# SAUSAGE PIZZA

**MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. meat/meat alternate, 2 oz. eq. whole grains

**NUMBER OF PORTIONS:** 96 **SIZE OF PORTION:** 1 slice

**RECIPE HACCP PROCESS:** #2 - Same day service



MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 96 SERVINGS)
Pizza, Sausage and Cheese, WGR, #52	96 slice(s)

**DIRECTIONS**

1. Keep pizza frozen until ready to bake.
2. Line 18" x 26" sheet pans with pan liners. Place pizza on lined sheet pan. Bake according to directions on package and/or case.
3. Portion 1 slice of pizza with a spatula onto a plate or tray per serving. Each portion provides 2 oz. eq. meat/meat alternate and 2 oz. eq. whole grains.

CCP: Hold and maintain product at a minimum temperature of 135 degree s F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Quick chill within 6 hours to 41 degrees F or lower.

**NUTRIENTS PER SERVING**

Calories	290	Dietary Fiber	5.00 g	Sodium	580.00 mg	Sat. Fat	3.50 g
Carbohydrates	37.00 g	Protein	15.00 g	Total Fat	10.00 g	Trans Fat	0.00 g