

# Pepperoni Calzone

|                       |                  |
|-----------------------|------------------|
| <b>Servings:</b>      | 1.00             |
| <b>Meal Type:</b>     | Lunch            |
| <b>Category:</b>      | Entree           |
| <b>HACCP Process:</b> | Same Day Service |

These calzones include a whole grain crust and a filling of 100 percent mozzarella cheese, and Italian beef pepperoni.

## Nutrition Information

|                      |          |                     |          |
|----------------------|----------|---------------------|----------|
| <b>Calories</b>      | 340.00   | <b>Protein</b>      | 20.00g   |
| <b>Fat</b>           | 13.00g   | <b>SaturatedFat</b> | 5.00g    |
| <b>Trans Fat</b>     | 0.00g    | <b>Cholesterol</b>  | 30.00mg  |
| <b>Carbohydrates</b> | 35.00g   | <b>Fiber</b>        | 3.00g    |
| <b>Sugar</b>         | 5.00g    | <b>Sodium</b>       | 510.00mg |
| <b>Iron</b>          | 1.80mg   | <b>Vitamin C</b>    | 8.40mg   |
| <b>Vitamin A</b>     | 500.00IU | <b>Calcium</b>      | 250.00mg |

## Ingredients

1 Each CALZONE ITAL BEEF PEPP WGRAIN 80-5Z

PRODUCT MUST BE SLACKED AND THAWED PRIOR TO COOKING. TAKING THE PRODUCT OUT OF THE FREEZER THE NIGHT BEFORE AND THEN SLACKING IT OFF PRIOR TO COOKING IS THE BEST METHOD.

## Preparation Instructions

PREHEAT OVEN TO 350 DEGREES F, PLACE CALZONE ON A SHEET PAN WITH A PAN LINER, BE SURE TO LEAVE A 1-2 INCH GAP BETWEEN CALZONES. COOK FOR 10-12 MINUTES OR UNTIL IT REACHES SERVING TEMPERATURE. THE COOKED PRODUCT SHOULD BE GOLDEN BROWN IN APPEARANCE.