# **Cookbook for Otsego Elementary**

**Created by HPS Menu Planner** 

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# Pepperoni Pizza

Servings:	80.00	Category:	Entree
Serving Size:	1.00 Slice	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-17444

### Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH PIZZA SHTD 16 20-26Z RICH	10 Each	Cut pizza into 8 even slices	570818
SAUCE PIZZA W/BASL 6-10 REDPK	10 Cup		256013
CHEESE MOZZ SHRD 4-5 LOL	40 Cup		645170
PEPPERONI SLCD 14-16/Z 2-5 GFS	160 Serving		729981

# Preparation Instructions

- 1. Thaw dough over night & proof.
- 2. Preheat oven to 325 F
- 3. Place 1 cup sauce and 4 cups cheese over proofed dough
- 4. Place 16 pepperoni evenly over pizza
- 5. Cook for 10 minutes. Check to see if cheese is melted and dough is lightly browned. If not, continue cooking. CCP: 165F

2.22 3.41
0.00
0.00
0.00
0.00
0.00
0.00

Nutrition Facts Servings Per Recipe: 80.00 Serving Size: 1.00 Slice				
<b>Amount Pe</b>	r Serving			
Calories		214.69		
Fat		12.39g	_	
SaturatedFat 7.06g		_		
Trans Fat		0.00g		
Cholesterol		30.47mg	30.47mg	
Sodium		448.44mg	448.44mg	
Carbohydrates		8.38g		
Fiber		1.13g		
Sugar		4.25g		
Protein		15.22g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	412.50mg	Iron	0.77mg	
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### **Cheese Pizza**

Servings:	40.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18401

# Ingredients

Description	Measurement	Prep Instructions	DistPart #
Pizza Crust	40 Each		
Sauce pizza	20 Ounce		
Mozzerella Cheese	64 Ounce		105077

# **Preparation Instructions**

Prepare as directed during smart mouth training. CCP: Hold at 135 degrees or higher for hot service.

<b>SLE Components</b>
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Amount Per Serving	
Meat	1.60
Grain	3.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

#### **Nutrition Facts**

Servings Per Recipe: 40.00 Serving Size: 1.00 Each

Serving Size: 1.00 Each			
Amount Pe	Amount Per Serving		
Calories		439.00	
Fat		21.00g	
SaturatedF	at	9.60g	
Trans Fat		0.00g	
Cholestero	l	56.00mg	
Sodium		745.00mg	
Carbohydr	ates	39.60g	
Fiber		4.00g	
Sugar		5.60g	
Protein		24.00g	
Vitamin A	1790.00IU	Vitamin C	36.00mg
Calcium	580.00mg	Iron	2.38mg

#### **Cole Slaw**

Servings:	20.00	Category:	Vegetable
Serving Size:	1.00 Cup	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-18396

# Ingredients

Description	Measurement	Prep Instructions	DistPart #
COLE SLAW DCD W/CARRT 1/4 4-5 RSS	1 13/27 Pound		293148
DRESSING COLE SLAW 4-1GAL GCHC	2/27 Gallon		106992

### **Preparation Instructions**

1. Gradually toss coleslaw dressing with cabbage and mix until well coated.

2. For smaller batches (~65 servings), use 1-5# bag of cabbage to ~1 qt. dressing.

<sup>\*\*</sup>Allergens: Egg

SLE Components Amount Per Serving	
Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.50
Legumes	0.00
Starch	0.00

Nutrition Facts Servings Per Recipe: 20.00 Serving Size: 1.00 Cup			
Amount Per Serving			
Calories		61.21	
Fat		3.66g	
SaturatedFat		0.61g	
Trans Fat		0.00g	
Cholesterol		4.07mg	
Sodium		104.79mg	
Carbohydrates		7.27g	
Fiber		0.79g	
Sugar		5.67g	
Protein		0.40g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	13.04mg	Iron	0.00mg

<sup>\*</sup>Only use as much dressing as necessary; may not need to use full amount. CCP: Hold at 41 F or below.