

Cookbook for sheridan

Created by HPS Menu Planner

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middle school pizza

Servings:	8.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-21417
School:	sheridan		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Cheese, Mozzarella, Part Skim, Shredded	24 Ounce		100021
SAUCE PIZZA 6-10 REDPK	4 Ounce	READY_TO_EAT None	502141
CRUST PIZZA THN PARBKD 14 30CT BAKR	1 Each	BAKE Keep frozen but thaw at least one hour prior to use. Thaw the crusts in a plastic bag so they don't dry out. In a case of crusts, there is waxed paper between every 10 crusts so that a portion of a case can easily be removed for thawing. Once thawed, store the crusts at 34-40 degrees and use from the refrigerator. There is no need for proofing and par-bakes can be held under refrigeration for 4-5 days. To prevent breakage, avoid dropping the case of crusts on the floor or shelf. When ready to prepare a pizza, remove one crust from the pack, place it on a screen or pizza peel and make the pizza. This crust comes pre-docked but, to avoid excessive bubbling while baking, the crust may be docked again with a dough docking roller prior to preparing the pizza. The crust will bake best in either a slate deck oven or a conveyor oven, both set at a temperature between 450 and 550 degrees. Temperatures are guidelines and will vary depending on the performance of each oven. Your pizza is fully cooked when the toppings are done and the crust is a golden brown on the bottom.	790460

Preparation Instructions

preheat oven to 350 degrees

for one 14 inch pizza = top 1 pizza crust with the following 4oz sauce, 24 oz mozz. cheese

bake to 165 degrees about 8-10 minutes

cut into 8 slices

hold temp. at 145 degrees

Meal Components (SLE)

Amount Per Serving

Meat	0.00
Grain	0.00
Fruit	0.00
GreenVeg	0.00

RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 8.00
Serving Size: 1.00

Amount Per Serving

Calories	270.88		
Fat	21.01g		
SaturatedFat	15.00g		
Trans Fat	0.00g		
Cholesterol	75.00mg		
Sodium	511.75mg		
Carbohydrates	3.18g		
Fiber	0.03g		
Sugar	3.13g		
Protein	18.03g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.35mg	Iron	0.03mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

middle school pizza

Servings:	8.00	Category:	Entree
Serving Size:	1.00	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-21418
School:	sheridan		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
Cheese, Mozzarella, Part Skim, Shredded	24 Ounce		100021
SAUCE PIZZA 6-10 REDPK	4 Ounce	READY_TO_EAT None	502141
CRUST PIZZA THN PARBKD 14 30CT BAKR	1 Each	BAKE Keep frozen but thaw at least one hour prior to use. Thaw the crusts in a plastic bag so they don't dry out. In a case of crusts, there is waxed paper between every 10 crusts so that a portion of a case can easily be removed for thawing. Once thawed, store the crusts at 34-40 degrees and use from the refrigerator. There is no need for proofing and par-bakes can be held under refrigeration for 4-5 days. To prevent breakage, avoid dropping the case of crusts on the floor or shelf. When ready to prepare a pizza, remove one crust from the pack, place it on a screen or pizza peel and make the pizza. This crust comes pre-docked but, to avoid excessive bubbling while baking, the crust may be docked again with a dough docking roller prior to preparing the pizza. The crust will bake best in either a slate deck oven or a conveyor oven, both set at a temperature between 450 and 550 degrees. Temperatures are guidelines and will vary depending on the performance of each oven. Your pizza is fully cooked when the toppings are done and the crust is a golden brown on the bottom.	790460
PEPPERONI SLICED BULK 10 FRML	3 Slice		596961

Preparation Instructions

preheat oven to 350 degrees

for one 14 inch pizza = top 1 pizza crust with the following 4oz sauce, 24 oz mozz. cheese, 16 slices pepperoni

bake to 165 degrees about 8-10 minutes

cut into 8 slices

hold temp. at 145 degrees

Meal Components (SLE)

Amount Per Serving

Meat	0.00
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Grain	0.00
Fruit	0.00
GreenVeg	0.00
RedVeg	0.00
OtherVeg	0.00
Legumes	0.00
Starch	0.00

Nutrition Facts

Servings Per Recipe: 8.00
Serving Size: 1.00

Amount Per Serving

Calories	323.38
Fat	25.51g
SaturatedFat	16.69g
Trans Fat	0.00g
Cholesterol	78.75mg
Sodium	658.00mg
Carbohydrates	3.55g
Fiber	0.03g
Sugar	3.13g
Protein	20.28g

Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	0.35mg	Iron	0.16mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes