

# **Cookbook for sheridan**

**Created by HPS Menu Planner**

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# middle school pizza

<b>Servings:</b>	8.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21417
<b>School:</b>	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	<b>BAKE</b> 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

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 8.00

Serving Size: 1.00

### Amount Per Serving

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

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

## Nutrition - Per 100g

No 100g Conversion Available

# middle school pizza

<b>Servings:</b>	8.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-21418
<b>School:</b>	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	<b>BAKE</b> 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

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 8.00

Serving Size: 1.00

### Amount Per Serving

<b>Calories</b>	323.38		
<b>Fat</b>	25.51g		
<b>SaturatedFat</b>	16.69g		
<b>Trans Fat</b>	0.00g		
<b>Cholesterol</b>	78.75mg		
<b>Sodium</b>	658.00mg		
<b>Carbohydrates</b>	3.55g		
<b>Fiber</b>	0.03g		
<b>Sugar</b>	3.13g		
<b>Protein</b>	20.28g		
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	0.35mg	<b>Iron</b>	0.16mg

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

## Nutrition - Per 100g

No 100g Conversion Available