Calzone

NO IMAGE

| Servings: | 1.00 | Category: | Entree |
|---------------|--------------|----------------|------------------|
| Serving Size: | 1.00 Serving | HACCP Process: | Same Day Service |
| Meal Type: | Lunch | Recipe ID: | R-44279 |

Ingredients

| Description | Measurement | Prep Instructions | DistPart # |
|-------------------------------|-------------|-------------------|------------|
| CALZONE ITAL BEEF PEPP WGRAIN | 1 Each | | 135191 |

Preparation Instructions Basic Preparation

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.

Meal Components (SLE)

Amount Per Serving

| 7 tillount i or oorving | |
|-------------------------|-------|
| Meat | 2.250 |
| Grain | 2.000 |
| Fruit | 0.000 |
| GreenVeg | 0.000 |
| RedVeg | 0.250 |
| OtherVeg | 0.000 |
| Legumes | 0.000 |
| Starch | 0.000 |
| | |

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

| Amount Per Serving | | | | | |
|--------------------|----------|-----------|--------|--|--|
| Calories | | 350.00 | | | |
| Fat | | 14.00g | | | |
| SaturatedFat | | 7.00g | | | |
| Trans Fat | | 0.50g | | | |
| Cholesterol | | 40.00mg | | | |
| Sodium | | 540.00mg | | | |
| Carbohydrates | | 26.00g | | | |
| Fiber | | 1.00g | | | |
| Sugar | | 6.00g | | | |
| Protein | | 20.00g | | | |
| Vitamin A | 0.00IU | Vitamin C | 0.00mg | | |
| Calcium | 369.00mg | Iron | 2.00mg | | |

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

Nutrition - Per 100g

No 100g Conversion Available