Big Daddy Pepperoni Pizza

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44216
School:	Walton-Verona Elementary		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA CHS WGRAIN PRIMO 16IN	1 Slice	BAKE COOK BEFORE EATING. Best if cooked from Frozen state. PREHEAT OVEN. FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F. CONVECTION OVEN: 350°F high fan for 14-16 minutes. IMPINGEMENT OVEN: 420°F for 6-7 minutes. CONVENTIONAL OVEN: 1. Preheat oven to 400°F. 2. Remove frozen pizza from overwrap and place on lightly oiled aluminum foil. 3. Place pizza and foil on middle oven rack. 4. Bake for 30 to 32 minutes. Pizza is done when all cheese is melted. NOTE: Rotate product half-way through bake time for convection oven. Due to variances in oven regulators, cooking time and temperature may require adjustments. Pizza is done when cheese begins to brown and is completely melted in the middle. Refrigerate or discard any unused portion.	575522
PEPPERONI SLCD 16/Z	2 Each		100240

Preparation InstructionsBAKE

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Meal Components (SLE) Amount Per Serving

7 thought 1 of Colving			
2.235			
2.000			
0.000			
0.000			
0.130			
0.000			
0.000			
0.000			

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Per Serving					
Calories		377.65			
Fat		17.65g			
SaturatedFat		7.59g			
Trans Fat		0.00g			
Cholesterol		38.53mg			
Sodium		555.88mg			
Carbohydrates		35.00g			
Fiber		3.00g			
Sugar		9.00g			
Protein		21.59g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	441.00mg	Iron	2.15mg		

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

Nutrition - Per 100g

No 100g Conversion Available