

# Pepperoni Pizza

|                      |                          |                       |                  |
|----------------------|--------------------------|-----------------------|------------------|
| <b>Servings:</b>     | 72.00                    | <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-50302          |
| <b>School:</b>       | Attica Jr/Sr High School |                       |                  |

## Ingredients

| Description                           | Measurement | Prep Instructions   | DistPart # |
|---------------------------------------|-------------|---|------------|
| PIZZA PEPP 16IN<br>WGRAIN R/E<br>BOLD | 72 Slice    | <p><b>BAKE</b><br/> <b>COOKING INSTRUCTIONS: COOK BEFORE EATING.</b> Best if cooked from Frozen state. <b>PREHEAT OVEN. FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERNAL TEMPERATURE OF 160°F.</b> <b>IMPINGEMENT OVEN:</b> 420°F for 7-9 minutes. <b>CONVECTION OVEN:</b> 350°F high fan for 13-17 minutes. <b>CONVENTIONAL OVEN:</b> 450°F for 15-17 minutes. Rotate pan halfway through bake cycle in convection oven. <b>NOTE:</b> 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.</p> | 503962     |

## Preparation Instructions

Cut each pizza into 8 pieces. Each student gets 1 piece.

### 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: 72.00

Serving Size: 1.00

| Amount Per Serving      |                         |
|-------------------------|-------------------------|
| <b>Calories</b>         | 410.00                  |
| <b>Fat</b>              | 18.00g                  |
| <b>SaturatedFat</b>     | 7.00g                   |
| <b>Trans Fat</b>        | 0.00g                   |
| <b>Cholesterol</b>      | 40.00mg                 |
| <b>Sodium</b>           | 580.00mg                |
| <b>Carbohydrates</b>    | 43.00g                  |
| <b>Fiber</b>            | 4.00g                   |
| <b>Sugar</b>            | 7.00g                   |
| <b>Protein</b>          | 20.00g                  |
| <b>Vitamin A</b> 0.00IU | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 276.00mg | <b>Iron</b> 2.80mg      |

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

## **Nutrition - Per 100g**

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No 100g Conversion Available

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