

# Homemade Cheese Pizza

<b>Servings:</b>	8.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Slice	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-49814
<b>School:</b>	Hebron Elementary and Middle School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CRUST PIZZA PARBK WGRAIN 16IN	1 Each	Note: Keep product frozen at 0°F (-18°C) or below until ready to use. To prevent drying, pizza crust must be completely covered with plastic when stored in the freezer, refrigerator or at room temperature - Thawed pizza crust may be held in the refrigerator for up to five (5) days.	682943
SAUCE PIZZA	1/2 Cup		444545
SAUCE PIZZA	1/2 Cup	N/A	502141
CHEESE MOZZ SHRD	1 Quart	4 cups	645170

## Preparation Instructions

1. Remove pizza crust from the freezer and place on pizza screens or pans. Note: Oiled pizza screens or perforated pans will allow for a crispier baked crust
2. Top pizza crust with 1 cups of pizza sauce (mixed equal parts GFS#444545 and GFS#502141 together) and then add 4 cups of mozzarella cheese to the top.
3. Bake--Convection Oven: 375 °F for 6 - 9 minutes
4. After baking, allow pizza to set for 3-4 minutes before cutting.

Updated 8.25.24

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.000
<b>Grain</b>	2.000
<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 Slice

Amount Per Serving	
<b>Calories</b>	345.96
<b>Fat</b>	15.59g
<b>SaturatedFat</b>	7.58g
<b>Trans Fat</b>	0.04g
<b>Cholesterol</b>	30.00mg
<b>Sodium</b>	685.00mg
<b>Carbohydrates</b>	30.00g
<b>Fiber</b>	3.31g
<b>Sugar</b>	5.67g
<b>Protein</b>	18.92g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 423.21mg	<b>Iron</b> 1.82mg

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

## Nutrition - Per 100g

No 100g Conversion Available