# Homemade Pepperoni Pizza

Servings:	8.00	Category:	Entree
Serving Size:	1.00 Slice	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-49813
School:	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	N/A	502141
SAUCE PIZZA	1/2 Cup		444545
CHEESE MOZZ SHRD	1 Quart	4 cups	645170
PEPPERONI SLCD 18-20/Z	32 Slice		730025

## **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 and then arrange 32 slices of pepperoni on top of pizza.

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	, , , , , , , , , , , , , , , , , , ,
Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 8.00 Serving Size: 1.00 Slice

Amount Per Serving				
Calories	383.29			
Fat	19.05g			
SaturatedFat	8.64g			
Trans Fat	0.04g			
Cholesterol	38.00mg			
Sodium	807.67mg			
Carbohydrates	30.00g			
Fiber	3.31g			
Sugar	5.67g			
Protein	20.52g			
Vitamin A 0.00IU	Vitamin C 0.00mg			
Calcium 423.21mg	Iron 1.92mg			

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

### Nutrition - Per 100g

No 100g Conversion Available