

# HOMEMADE BBQ CHICKEN PIZZA

NO IMAGE

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-8818
<b>School:</b>	Manchester High School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH PIZZA SHTD WGRAIN	1 Each		863913
CHEESE CHED MLD SHRD 4-5 LOL	1/4 Cup		150250
CHEESE MOZZ SHRD	1/4 Cup		645170
Homemade BBQ Sauce	6 Serving	In the 12-gallon steam kettle, cook the chicken base, water, and dehydrated onion until the chicken base is dissolved. Add ketchup, garlic powder, and packed brown sugar. Bring to a boil. Reduce the heat and simmer for 20 minutes. Pour into shallow pans and cool in refrigerator to 70 degrees within 2 hours. Cool to less than 41 degrees within 6 hours. Store in refrigerator. Yield: 1 Gallon	R-34642
Diced Chicken	2 Ounce		

## Preparation Instructions

Place pan liner on cookie sheet. Spray with pan release. Place frozen pizza dough on the pan and spray the dough with pan release. Cover and slack in the refrigerator overnight; in the morning, dock dough. Mix the cheeses and set aside. Mix chicken with 1/4 cup of the homemade BBQ Sauce. Spread 2 Tablespoons of the homemade BBQ Sauce over dough. Place the chicken mixed with BBQ Sauce on the dough. Top with the mixed cheese. Bake in a 350-degree oven until the crust is baked through and the cheese is golden brown.

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	4.000
<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: 1.00

Serving Size: 1.00 Each

Amount Per Serving	
<b>Calories</b>	559.36
<b>Fat</b>	18.69g
<b>SaturatedFat</b>	9.80g
<b>Trans Fat</b>	0.01g
<b>Cholesterol</b>	87.00mg
<b>Sodium</b>	915.96mg
<b>Carbohydrates</b>	65.43g
<b>Fiber</b>	3.28g
<b>Sugar</b>	33.35g
<b>Protein</b>	32.24g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 418.93mg	<b>Iron</b> 1.73mg

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

## Nutrition - Per 100g

No 100g Conversion Available