

Spicy Chicken Pizza

NO IMAGE

Servings:	50.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-51125
School:	Garden Prairie		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH PIZZA SHTD WGRAIN	50 Each		863913
CHIX STRP FAJT DK MT FC	9 1/2 Pound	BAKE Appliances vary, adjust accordingly. Conventional Oven Set at 350°F, reheat 25 - 30 minutes from frozen. CONVECTION Appliances vary, adjust accordingly. Convection Oven Set at 400°F, 15 - 20 minutes from frozen. MICROWAVE Appliances vary, adjust accordingly. Microwave Oven Reheat 3 1 2 minutes on high setting from frozen.	860390
SAUCE HOT	1 Pint 1 Cup (3 Cup)		790835
DRESSING RNCH	1 Pint 1 Cup (3 Cup)	READY_TO_EAT This ready-to-use dressing simplifies back-of-house prep. Easily customize this dressing by adding extra dill to enhance the dressing's tangy flavor. Create flavorful, leafy salads or a custom dipping sauce to your signature buffalo hot wings.	631430
CHEESE PEPR JK SHRD FTHR	1 9/10 Pound		114422

Preparation Instructions

Instructions

Remove 10 frozen doughs from the case and place doughs 2" to 3" apart on oiled parchment pan liners on sheet pans. It is VERY important to cover the pan of dough with plastic to prevent dough from drying out during thawing.

Place the covered dough in the cooler to thaw 18-24 hours or overnight. The next morning, allow covered thawed dough to rise at room temperature for 2-3 hours until it is light and fluffy.

Thaw 1 ½ lbs. chicken fajita strips and dice, then toss with buffalo wing hot sauce.

Spread 1 tablespoon of ranch dressing over the dough.

Top with 3 ounces of the seasoned fajita strips and ½ ounce shredded pepper jack cheese.

* Optional if you want to make pizza into Calzone Spray or brush the edges the dough round with water then fold the dough over the filling and crimp the edges with a fork. Brush the top of the dough with oil and vent with a fork. Add a little cheese to the top of the calzone.

Place in a 325°F convection oven. Bake until center reaches 165 °F, cheese is melted and crust is golden brown, typically about 12-15 min.

Meal Components (SLE)

Amount Per Serving

Meat	3.000
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: 50.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	435.85
Fat	21.37g
SaturatedFat	6.57g
Trans Fat	0.01g
Cholesterol	103.47mg
Sodium	1322.85mg
Carbohydrates	32.51g
Fiber	3.20g
Sugar	4.48g
Protein	28.48g
Vitamin A 36.48IU	Vitamin C 0.00mg
Calcium 155.63mg	Iron 2.84mg

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

Nutrition - Per 100g

No 100g Conversion Available