

# Mediterranean Pizza



<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Complex Food Prep
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-51183
<b>School:</b>	Garden Prairie		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH PIZZA SHTD WGRAIN	50 Each		863913
SAUCE PESTO BASIL	1 1/2 Cup		844761
HUMMUS TRADITIONAL	1 Gallon 2 Quart 1 Cup (25 Cup)		108171
TOMATO ROMA XL	2 Pound		108051
BASIL FRESH	1/2 Cup		165601
CHEESE MOZZ SHRD 30 COMM	3 Quart 1/2 Cup (12 1/2 Cup)	2 oz. each per pizza.	150620

## Preparation Instructions

Day before Service: Pull dough the day before service and place on a oiled sheet pan and cover until the following day of service.

Day of service: Remove dough from cooler and allow to rise about 45 minutes at room temperature. and brush each dough round with a thin coating of pesto.

Scoop 1 - #8 scoop (1/2 cup) of hummus on each flatbread and spread evenly.

Bake at 375° F in convection oven for 3-5 minutes or until warm and flatbread is slightly crisp. Do not overbake.

Brush each baked flatbread with another thin coating of the remaining pesto, top with the shredded mozzarella cheese, sliced tomatoes, and fresh basil. Heat until internally temperature is at 140 degrees and hold until service. Do not overbake.

Recipe Notes

Yield 50 servings

Serving size: 1 flatbread

HACCP—Standard Operating Procedure —Use hand washing procedures before starting recipe.

HACCP—Standard Operating Procedure—Wash all produce before starting this recipe.

HACCP Critical Control Point: Heat to a temperature of 140° F for 15 seconds.

HACCP Critical Control Point: Hold at internal temperature of 135° F or above.

### 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: 50.00

Serving Size: 1.00 Each

Amount Per Serving	
<b>Calories</b>	655.98
<b>Fat</b>	37.32g
<b>SaturatedFat</b>	11.02g
<b>Trans Fat</b>	0.01g
<b>Cholesterol</b>	50.60mg
<b>Sodium</b>	1061.50mg
<b>Carbohydrates</b>	52.36g
<b>Fiber</b>	7.20g
<b>Sugar</b>	10.00g
<b>Protein</b>	27.48g
<b>Vitamin A</b> 0.00IU	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 75.68mg	<b>Iron</b> 5.83mg

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

\*\*One or more nutritional components are missing from at least one item on this recipe.

### Nutrition - Per 100g

No 100g Conversion Available