

# Spicy Chicken 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-51125           |
| <b>School:</b>       | Garden Prairie |                       |                   |

## Ingredients

| Description                 | Measurement          | Prep Instructions   | DistPart # |
|-----------------------------|----------------------|---|------------|
| DOUGH PIZZA<br>SHTD WGRAIN  | 50 Each              |   | 863913     |
| CHIX STRP FAJT<br>DK MT FC  | 9 1/2 Pound          | <b>BAKE</b><br>Appliances vary, adjust accordingly.<br>Conventional Oven<br>Set at 350°F, reheat 25 - 30 minutes from frozen.<br><b>CONVECTION</b><br>Appliances vary, adjust accordingly.<br>Convection Oven<br>Set at 400°F, 15 - 20 minutes from frozen.<br><b>MICROWAVE</b><br>Appliances vary, adjust accordingly.<br>Microwave Oven<br>Reheat 3 1<br>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) | <b>READY_TO_EAT</b><br>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<br>SHRD FTNR | 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

|                 |       |
|-----------------|-------|
| <b>Meat</b>     | 3.000 |
| <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>          | 435.85                  |
| <b>Fat</b>               | 21.37g                  |
| <b>SaturatedFat</b>      | 6.57g                   |
| <b>Trans Fat</b>         | 0.01g                   |
| <b>Cholesterol</b>       | 103.47mg                |
| <b>Sodium</b>            | 1322.85mg               |
| <b>Carbohydrates</b>     | 32.51g                  |
| <b>Fiber</b>             | 3.20g                   |
| <b>Sugar</b>             | 4.48g                   |
| <b>Protein</b>           | 28.48g                  |
| <b>Vitamin A</b> 36.48IU | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 155.63mg  | <b>Iron</b> 2.84mg      |

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

## Nutrition - Per 100g

No 100g Conversion Available