# Pizza Buildable (elem)



| Servings:     | 1.00         | Category:             | Entree           |
|---------------|--------------|-----------------------|------------------|
| Serving Size: | 1.00 Serving | <b>HACCP Process:</b> | Same Day Service |
| Meal Type:    | Lunch        | Recipe ID:            | R-41880          |

## **Ingredients**

| Description                | Measurement | Prep Instructions  | DistPart<br># |
|----------------------------|-------------|--|---------------|
| FLATBREAD W/GRAIN<br>4IN   | 2 Each      | THAW  1. Keep product frozen at 0°F or below until ready to use. 2. Defrost and store thawed flatbread at room temperature.  Each "sheet" has four 1 oz., 4" Whole Grain Sliders.  2. Simply snap at the seams to break apart. 3. That's it! | 959048        |
| CHEESE MOZZ SHRD           | 2 Ounce     | READY_TO_EAT Preshredded. Use cold or melted.  | 645170        |
| SAUCE MARINARA<br>DIPN CUP | 1 Each      | READY_TO_EAT<br>None   | 677721        |
| Sliced Pepperoni           | 10 Slice    |  | 394085        |

## **Preparation Instructions**

1. Gather all ingredients in recipe. Wash hands and put on fresh pair of gloves.

Use large boat to place all items in.

(Thaw flatbreads the night before)

- 2. Tear flatbreads at the seams to break apart.
- 3. Place the 2 flatbread rounds and 15 slices of pepperoni into the boat.
- 4. Portion 2 oz marinara and mozzarella into 2 oz souffle cups and place them into the boat.

CCP: Hold for cold service at 41° or lower.

### **Meal Components (SLE)**

Amount Per Serving

| Meat     | 2.714 |
|----------|-------|
| Grain    | 2.000 |
| Fruit    | 0.000 |
| GreenVeg | 0.000 |
| RedVeg   | 0.500 |
| OtherVeg | 0.000 |
| Legumes  | 0.000 |
| Starch   | 0.000 |

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Serving

| Amount Per Serving |           |        |  |  |
|--------------------|-----------|--------|--|--|
| Calories           | 482.86    |        |  |  |
| Fat                | 25.57g    |        |  |  |
| SaturatedFat       | 9.86g     |        |  |  |
| Trans Fat          | 0.00g     |        |  |  |
| Cholesterol        | 47.86mg   |        |  |  |
| Sodium             | 1271.43mg |        |  |  |
| Carbohydrates      | 38.00g    |        |  |  |
| Fiber              | 2.00g     |        |  |  |
| Sugar              | 10.00g    |        |  |  |
| Protein            | 26.29g    |        |  |  |
| Vitamin A 0.20IU   | Vitamin C | 0.06mg |  |  |
| Calcium 439.32mg   | Iron      | 2.35mg |  |  |

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

### **Nutrition - Per 100g**

No 100g Conversion Available

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