Big Daddy Cheese Pizza



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-44215
School:	Walton-Verona Elementary		

Ingredients

Description Measur	ement Prep Instructions	DistPart #
PIZZA CHS WGRAIN PRIMO 1 Slice 16IN	BAKE COOK BEFORE EATING. Best if cooked from Frozen state. PREHEAT OVEN FOR FOOD SAFETY AND QUALITY COOK BEFORE EATING TO AN INTERN TEMPERATURE OF 160°F. CONVECTION OVEN: 350°F high fan for 14-16 minutes. IMPINGEMENT OVEN: 420°F for 6-7 minutes. CONVENTIONAL OVI Preheat oven to 400°F. 2. Remove frozen pizza from overwrap and place on lightly oiled aluminum foil. 3. Place pizza and foil on middle oven rack. 4. Ba for 30 to 32 minutes. Pizza is done when all cheese is melted. NOTE: Rotate product half-way through bake time for convection oven. Due to variances i oven regulators, cooking time and temperature may require adjustments. P is done when cheese begins to brown and is completely melted in the midd Refrigerate or discard any unused portion.	AL EN: 1. ake 575522 in izza

Preparation Instructions

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CCP Hot hold 141 or below

Meal Components (SLE)

Amount Per Serving
Meat
Croin

Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.130
OtherVeg	0.000
Legumes	0.000
Starch	0.000

2.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Per Serving					
Calories	360.00				
Fat	16.00g				
SaturatedFat	7.00g				
Trans Fat	0.00g				
Cholesterol	35.00mg				
Sodium	490.00mg				
Carbohydrates	35.00g				
Fiber	3.00g				
Sugar	9.00g				
Protein	21.00g				
Vitamin A 0.00IU	Vitamin C	0.00mg			
Calcium 441.00mg	Iron	2.10mg			

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

Nutrition - Per 100g

No 100g Conversion Available