#### Pizza Sub

#### USE: IMAGE or type unknown

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-11721

## **Ingredients**

Description	Measurement	Prep Instructions	DistPart #
BUN SUB SLCD WGRAIN 5IN	1 Each	READY_TO_EAT	276142
SAUCE PIZZA W/BASL	2 Ounce	READY_TO_EAT	100234
PEPPERONI SLCD 16/Z	1/2 Ounce		100240
CHEESE MOZZ SHRD	1 1/2 Ounce	READY_TO_EAT Preshredded. Use cold or melted.	645170

### **Preparation Instructions**

Place buns face up on a sheet pan with parchment paper. Add pizza sauce (2 ounces) on the bun. Top with 16 pepperonis, and add 1.5 ounces of mozzarella cheese. Place in oven and toast for 5-7 minutes at 350 degrees, or until product reaches an internal temperature of 135 degrees.

CCP: Heat to 135 F or higher.

CCP: Hold for hot service at 135° F or higher.

# Meal Components (SLE) Amount Per Serving

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Meat	2.000		
Grain	2.000		
Fruit	0.000		
GreenVeg	0.000		
RedVeg	0.250		
OtherVeg	0.000		
Legumes	0.000		
Starch	0.000		

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Per Serving					
Calo	ries	395.59			
Fat		18.09g			
SaturatedFat		8.10g			
Trans	Fat*	0.00g			
Cholesterol		36.62mg			
Sodium		903.53mg			
Carbohydrates		37.50g			
Fiber		3.00g			
Sugar		9.50g			
Protein		19.85g			
Vitamin A	0.00IU	Vitamin C	0.00mg		
Calcium	377.50mg	Iron	3.19mg		

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

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

No 100g Conversion Available