

# Calzone w/Marinara Cup



|                      |                           |                       |         |
|----------------------|---------------------------|-----------------------|---------|
| <b>Servings:</b>     | 1.00                      | <b>Category:</b>      | Entree  |
| <b>Serving Size:</b> | 1.00 Each                 | <b>HACCP Process:</b> | No Cook |
| <b>Meal Type:</b>    | Lunch                     | <b>Recipe ID:</b>     | R-8462  |
| <b>School:</b>       | Central Elementary School |                       |         |

## Ingredients

| Description                   | Measurement | Prep Instructions  | DistPart # |
|-------------------------------|-------------|--|------------|
| CALZONE ITAL BEEF PEPP WGRAIN | 1 Each      | PREHEAT OVEN TO 350 DEGREES F, PLACE CALZONE ON A SHEET PAN WITH A PAN LINER, BE SURE TO LEAVE A 1-2 INCH GAP BETWEEN CALZONES. COOK FOR 10-12 MINUTES OR UNTIL IT REACHES SERVING TEMPERATURE. THE COOKED PRODUCT SHOULD BE GOLDEN BROWN IN APPEARANCE. | 135191     |
| SAUCE MARINARA DIPN CUP       | 1 Each      | READY_TO_EAT   | 677721     |

## Preparation Instructions

PREHEAT OVEN TO 350 DEGREES F, PLACE CALZONE ON A SHEET PAN WITH A PAN LINER, BE SURE TO LEAVE A 1-2 INCH GAP BETWEEN CALZONES. COOK FOR 10-12 MINUTES OR UNTIL IT REACHES SERVING TEMPERATURE. THE COOKED PRODUCT SHOULD BE GOLDEN BROWN IN APPEARANCE.

CCP: Heat to 165° F or higher for at least 15 seconds.

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

## Meal Components (SLE)

Amount Per Serving

|                 |       |
|-----------------|-------|
| <b>Meat</b>     | 2.250 |
| <b>Grain</b>    | 2.000 |
| <b>Fruit</b>    | 0.000 |
| <b>GreenVeg</b> | 0.000 |
| <b>RedVeg</b>   | 0.750 |
| <b>OtherVeg</b> | 0.000 |
| <b>Legumes</b>  | 0.000 |
| <b>Starch</b>   | 0.000 |

## Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

| Amount Per Serving   |          |                  |        |
|----------------------|----------|------------------|--------|
| <b>Calories</b>      |          | 400.00           |        |
| <b>Fat</b>           |          | 15.00g           |        |
| <b>SaturatedFat</b>  |          | 7.00g            |        |
| <b>Trans Fat*</b>    |          | 0.50g            |        |
| <b>Cholesterol</b>   |          | 40.00mg          |        |
| <b>Sodium</b>        |          | 780.00mg         |        |
| <b>Carbohydrates</b> |          | 36.00g           |        |
| <b>Fiber</b>         |          | 1.00g            |        |
| <b>Sugar</b>         |          | 12.00g           |        |
| <b>Protein</b>       |          | 22.00g           |        |
| <b>Vitamin A</b>     | 0.00IU   | <b>Vitamin C</b> | 0.00mg |
| <b>Calcium</b>       | 369.00mg | <b>Iron</b>      | 2.70mg |

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

## Nutrition - Per 100g

No 100g Conversion Available