### Personal Pan Cheese Pizza



Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-11984
School:	Sedalia Elementary School		

# **Ingredients**

Description Mea	asurement	Prep Instructions	DistPart #
PIZZA CHS 5IN 1 Eac WGRAIN 1 Eac	are based on full ovens. Coo Product must be cooked fror Degrees F for 15-17 minutes. minutes. Rotate pans one ha food safety and quality, cook degrees F. Due to variances	ightly greased baking sheet. Convection oven times king Guidelines: Cook before eating. Preheat oven. in frozen state for best results. Convection Oven: 350 Conventional Oven: 400 degrees F for 22-25 If turn to prevent cheese from burning. Note: For a before eating to an internal temperature of 160 in oven regulators, and number of pizzas in an oven e may require adjustments. Refrigerate or discard	605922

# **Preparation Instructions**

Thawing Instructions Cook from frozen.

**Basic Preparation** 

Place 15 pizzas in 18# x 26# lightly greased baking sheet. Convection oven times are based on full ovens. Cooking Guidelines: Cook before eating. Preheat oven. Product must be cooked from frozen state for best results. Convection Oven: 350 Degrees F for 15-17 minutes. Conventional Oven: 400 degrees F for 22-25 minutes. Rotate pans one half turn to prevent cheese from burning. Note: For food safety and quality, cook before eating to an internal temperature

of 160 degrees F. Due to variances in oven regulators, and number of pizzas in an oven cooking time and temperature may require adjustments. Refrigerate or discard any unused portion.

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

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

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Amount Per Serving				
Calories	320.00			
Fat	12.00g			
SaturatedFat	6.00g			
Trans Fat*	0.00g			
Cholesterol	30.00mg			
Sodium	480.00mg			
Carbohydrates	35.00g			
Fiber	3.00g			
Sugar	10.00g			
Protein	17.00g			
Vitamin A 0.00IU	Vitamin C	0.00mg		
Calcium 198.60mg	Iron	1.50mg		

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

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

No 100g Conversion Available