

# Mediterranean Pizza



<b>Servings:</b>	50.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	Complex Food Prep
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-51183
<b>School:</b>	Garden Prairie		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH PIZZA SHTD WGRAIN	50 Each		863913
SAUCE PESTO BASIL	1 Cup 8 Tablespoon (1 1/2 Cup)		844761
HUMMUS TRADITIONAL	25 Cup		108171
TOMATO ROMA XL	32 Ounce		108051
BASIL FRESH	8 Tablespoon		165601
CHEESE MOZZ SHRD 30 COMM	12 Cup 8 Tablespoon (12 1/2 Cup)	2 oz. each per pizza.	150620

## Preparation Instructions

Day before Service: Pull dough the day before service and place on a oiled sheet pan and cover until the following day of service.

Day of service: Remove dough from cooler and allow to rise about 45 minutes at room temperature. and brush each dough round with a thin coating of pesto.

Scoop 1 - #8 scoop (½ cup) of hummus on each flatbread and spread evenly.

Bake at 375° F in convection oven for 3-5 minutes or until warm and flatbread is slightly crisp. Do not overbake.

Brush each baked flatbread with another thin coating of the remaining pesto, top with the shredded mozzarella cheese, sliced tomatoes, and fresh basil. Heat until internally temperature is at 140 degrees and hold until service. Do not overbake.

Recipe Notes

Yield 50 servings

Serving size: 1 flatbread

HACCP—Standard Operating Procedure —Use hand washing procedures before starting recipe.

HACCP—Standard Operating Procedure—Wash all produce before starting this recipe.

HACCP Critical Control Point: Heat to a temperature of 140° F for 15 seconds.

HACCP Critical Control Point: Hold at internal temperature of 135° F or above.

Meal Components (SLE)

Amount Per Serving	
Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 50.00			
Serving Size: 1.00 Each			
Amount Per Serving			
Calories		657.28	
Fat		37.32g	
SaturatedFat		11.02g	
Trans Fat*		0.01g	
Cholesterol		50.60mg	
Sodium		1061.90mg	
Carbohydrates		52.64g	
Fiber		7.28g	
Sugar		10.20g	
Protein		27.56g	
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	76.40mg	Iron	5.85mg

\*All reporting of TransFat is for information only, and is not used for evaluation purposes  
\*\*One or more nutritional components are missing from at least one item on this recipe.

Nutrition - Per 100g

No 100g Conversion Available