

# Pizza



<b>Servings:</b>	100.00	<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-51072

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH PIZZA SHTD WGRAIN	100 Each		863913
PEPPERONI TKY SLCD 15/Z	49 Ounce	7 slices of pepperoni = .5 oz meat/meat alt.	276662
SAUSAGE ITAL PIZZA TPNG	49 Ounce	.2 oz of sausage = .5 oz meat/ meat alt.	708763
CHEESE BLND CHED/MONTRY JK SHRD	25 Cup	1/4 cup = 1 oz meat/ meat alt.	712131
SAUCE PIZZA W/BASL	12 Cup 8 Tablespoon (12 1/2 Cup)	Place 1/8 cup per pizza crust.	256013

## Preparation Instructions

- 1 For dough Simply thaw overnight covered and under refrigeration, proof covered at room temperature and top any way you like. Ideal for consistently great pizza.
2. Set thawed dough at room temperature for 45 minutes to warm. Use a rolling pin to roll and flatten the dough into a circle about 5 inches across. Add your choice of toppings. Brush the edges of the dough with water. Place on lined sheet pan or oiled pizza screen. Bake in preheated 325 degrees F convection oven. Bake for 12-15 minutes or until crust is light golden brown and filling reaches 165 degrees F. Hold at 145 degrees F until ready to serve.
3. For toppings You can either make sausage and cheese = 4 oz. of sausage and 1/4 cup of cheese = 2 oz. meat , or Pepperoni and cheese, 1/2 cup of cheese , 7 slices of pepperoni= 2 oz meat. or cheese= 1/2 cup of cheese= 2 oz. meat alt, or sausage and pepperoni and cheese, 2 oz of sausage+ 7 slices of pepperoni + 1/4 cup of cheese= 2 oz. meat.

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	2.000
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.250
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Each

Amount Per Serving			
<b>Calories</b>		358.87	
<b>Fat</b>		15.80g	
<b>SaturatedFat</b>		8.12g	
<b>Trans Fat*</b>		0.01g	
<b>Cholesterol</b>		47.62mg	
<b>Sodium</b>		683.13mg	
<b>Carbohydrates</b>		35.26g	
<b>Fiber</b>		4.20g	
<b>Sugar</b>		6.13g	
<b>Protein</b>		19.65g	
<b>Vitamin A</b>	0.00IU	<b>Vitamin C</b>	0.00mg
<b>Calcium</b>	232.10mg	<b>Iron</b>	2.61mg

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

## Nutrition - Per 100g

No 100g Conversion Available