Pizza Lunchable

NO IMAGE

Servings:	100.00	Category:	Entree
Serving Size:	1.00 Kit	HACCP Process:	No Cook
Meal Type:	Lunch	Recipe ID:	R-41935
School:	Tami Elementary School K-4		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLATBREAD WGRAIN 6IN 2.2Z	100 Each	READY_TO_EAT KEEP FROZEN 0°F OR BELOW Handling Instructions: 1. Keep product frozen at 0°F or below until ready to use 2. Defrost and store thawed flatbread at room temperature Note: To prevent drying, flatbread must be completely covered with plastic when stored in the freezer, refrigerator or at room temperature. Thawing in refrigerator or near sources of heat causes moisture loss. 3. Warm flatbreads prior to folding for easier handling Note: Cold, dry or toasted flatbread will crack when folded 4. To properly fold roll flatbread, locate the grill marks which represent the "grain". Fold roll the flatbread against the grain 5 For sandwich applications with a more authentic artisan appearance, expose the oven fired bubbles when folding the flatbread around ingredients	644182
CHEESE MOZZ SHRD	25 Cup	READY_TO_EAT Preshredded. Use cold or melted.	645170
SAUCE MARINARA DIPN CUP	100 Each	HEAT_AND_SERVE Heat & Serve MIX Heat & Serve READY_TO_DRINK Heat & Serve READY_TO_EAT Heat & Serve UNPREPARED Heat & Serve UNSPECIFIED Heat & Serve	677721
PEPPERONI TKY SLCD 15/Z	66 Ounce	About 10 slices	276662

Preparation Instructions

Package together in Container.

Note: Counts as a reimbursable meal by itself. Students must also be able to take all other menued vegetables, fruits and milk, if desired.

Meat 1.500 Grain 2.000 Fruit 0.000 GreenVeg 0.000 RedVeg 0.500 OtherVeg 0.000	Meal Components (SLE) Amount Per Serving				
Fruit 0.000 GreenVeg 0.000 RedVeg 0.500 OtherVeg 0.000	Meat	1.500			
GreenVeg 0.000 RedVeg 0.500 OtherVeg 0.000	Grain	2.000			
RedVeg 0.500 OtherVeg 0.000	Fruit	0.000			
OtherVeg 0.000	GreenVeg	0.000			
	RedVeg	0.500			
	OtherVeg	0.000			
Beans, Peas, and Lentils 0.000	Beans, Peas, and Lentils	0.000			
Starch 0.000	Starch	0.000			

Nutrition Facts Servings Per Recipe: 100.00 Serving Size: 1.00 Kit					
Amount Per Serving					
Cal	ories	365.10			
F	at	14.25g			
Saturated Fat		5.15g			
Trans Fat		0.06g			
Cholesterol		35.00mg			
Sodium		983.50mg			
Carbohydrates		40.00g			
Fiber		2.70g			
Sugar		9.50g			
Added Sugar		0.00g			
Protein		19.40g			
Vitamin A	0.00mcg	Vitamin C	0.00mg		
Calcium	245.31mg	Iron	2.63mg		

Nutrition - Per 100g No 100g Conversion Available