

# Homemade Pizza Roll Up

<b>Servings:</b>	32.00	<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-56746
<b>School:</b>	Concord High School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH PIZZA SHTD WGRAIN	32 Each		863913
BUTTER PRINT UNSLTD GRD AA	1 Pound		299405
SPICE GARLIC POWDER	8 Teaspoon		224839
CHEESE MOZZ SHRD	16 Cup	N/A	645170
PEPPERONI SLICED BULK	128 Each		596961
CHEESE PARM GRTD	1 Cup		445401

## Preparation Instructions

Dough Prep:

1. Store frozen dough at 0 to -10°F until ready to pan.
2. Remove frozen piece from the case and place on parchment lined sheet pans.
3. Cover the pan of frozen dough with a sheet of plastic sprayed with pan release oil and thaw in the cooler overnight.
4. The next day, remove covered pan of dough from the cooler and set at room temperature for 45 minutes to warm.
5. Garlic Butter: Melt butter and add garlic powder. Mix well.
6. Brush 1/2 Tablespoon of Garlic Butter and then place 1/2 cup of shredded mozzarella cheese in middle of each dough circle and add 4 pepperoni slices on top of cheese.
7. Fold in the sides of dough over the filling, tuck the bottom flap tightly over the filling, and roll it forward snugly to create a seal. Brush the edges of the dough with water and pinch to seal dough.
8. Brush the top of the pizza roll with 1/2 Tablespoon Garlic Butter mixture and sprinkle with 1/2 Tablespoon of parmesan cheese.
9. Place on lined sheet pan.
10. Place the filled pizza doughs in a preheated 325°F Convection Oven.
11. Bake for 12-15 minutes or until crust is light golden brown and filling reaches 165°F.
12. Hold at 145°F until ready to serve.

## Meal Components

Amount Per Serving

<b>Meat/Meat Alternate</b>	2.000
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>DarkGreen</b>	0.000
<b>Red/Orange</b>	0.000
<b>OtherVeg</b>	0.000
<b>Beans, Peas, and Lentils</b>	0.000
<b>Starchy</b>	0.000

## Nutrition Facts

Servings Per Recipe: 32.00

Serving Size: 1.00 Each

Amount Per Serving	
<b>Calories</b>	492.25
<b>Fat</b>	28.93g
<b>Saturated Fat</b>	16.25g
<b>Trans Fat</b>	0.01g
<b>Cholesterol</b>	62.67mg
<b>Sodium</b>	657.11mg
<b>Carbohydrates</b>	32.27g
<b>Fiber</b>	3.20g
<b>Total Sugar</b>	6.00g
<b>Added Sugar</b>	3.00g
<b>Protein</b>	24.10g
<b>Vitamin A</b> 0.00mcg	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 462.77mg	<b>Iron</b> 1.81mg

## Nutrition - Per 100g

No 100g Conversion Available