

# Personal Pan Cheese Pizza



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

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA CHS 5IN WGRAIN	1 Each	<p><b>Thawing Instructions</b> Cook from frozen.</p> <p><b>Basic Preparation</b> Place 15 pizzas in 18# x 26# lightly greased baking sheet. Convection oven times are based on full ovens. <b>Cooking Guidelines:</b> 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. <b>Note:</b> 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.</p>	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

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>	0.125
<b>OtherVeg</b>	0.000
<b>Beans, Peas, and Lentils</b>	0.000
<b>Starchy</b>	0.000

### Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

Amount Per Serving	
<b>Calories</b>	320.00
<b>Fat</b>	12.00g
<b>Saturated Fat</b>	6.00g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	30.00mg
<b>Sodium</b>	480.00mg
<b>Carbohydrates</b>	35.00g
<b>Fiber</b>	3.00g
<b>Total Sugar</b>	10.00g
<b>Added Sugar</b>	1.00g
<b>Protein</b>	17.00g
<b>Vitamin A</b> 0.00mcg	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 198.60mg	<b>Iron</b> 1.50mg

### Nutrition - Per 100g

No 100g Conversion Available