

Personal Pan Cheese Pizza



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

Ingredients

Description	Measurement	Prep Instructions	DistPart #
PIZZA CHS 5IN WGRAIN	1 Each	<p>Thawing Instructions Cook from frozen.</p> <p>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.</p>	605922

Preparation Instructions

Thawing Instructions

Cook from frozen.

Basic Preparation

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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

Meat/Meat Alternate	2.000
Grain	2.000
Fruit	0.000
DarkGreen	0.000
Red/Orange	0.125
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 1.00

Serving Size: 1.00 Each

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

Nutrition - Per 100g

No 100g Conversion Available