

# Pizza Buildable (elem)

NO IMAGE

<b>Servings:</b>	1.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-41880

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
FLATBREAD W/GRAIN 4"	2 Each	<b>THAW</b> 1. Keep product frozen at 0°F or below until ready to use. 2. Defrost and store thawed flatbread at room temperature. Each "sheet" has four 1 oz., 4" Whole Grain Sliders. 2. Simply snap at the seams to break apart. 3. That's it!	959048
CHEESE MOZZ SHRD	2 Ounce	<b>READY_TO_EAT</b> Preshredded. Use cold or melted.	645170
SAUCE MARINARA DIPN CUP	1 Each	<b>READY_TO_EAT</b> None	677721
Sliced Pepperoni	10 Slice		394085

## Preparation Instructions

1. Gather all ingredients in recipe. Wash hands and put on fresh pair of gloves.

Use large boat to place all items in.

(Thaw flatbreads the night before)

2. Tear flatbreads at the seams to break apart.

3. Place the 2 flatbread rounds and 15 slices of pepperoni into the boat.

4. Portion 2 oz marinara and mozzarella into 2 oz souffle cups and place them into the boat.

CCP: Hold for cold service at 41° or lower.

## Meal Components

Amount Per Serving

<b>Meat/Meat Alternate</b>	2.714
<b>Grain</b>	2.000
<b>Fruit</b>	0.000
<b>DarkGreen</b>	0.000
<b>Red/Orange</b>	0.500
<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 Serving

Amount Per Serving	
<b>Calories</b>	1465.00
<b>Fat</b>	126.00g
<b>Saturated Fat</b>	41.75g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	257.50mg
<b>Sodium</b>	410.00mg**
<b>Carbohydrates</b>	30.50g
<b>Fiber</b>	1.00g
<b>Total Sugar</b>	5.50g
<b>Added Sugar</b>	2.00g
<b>Protein</b>	67.50g
<b>Vitamin A</b> 0.10mcg**	<b>Vitamin C</b> 0.03mg**
<b>Calcium</b> 232.59mg	<b>Iron</b> 4.68mg

\*\*One or more nutritional components are missing from at least one item on this recipe.

## Nutrition - Per 100g

<b>Calories</b>	10338.74
<b>Fat</b>	889.20g
<b>Saturated Fat</b>	294.64g
<b>Trans Fat</b>	0.00g
<b>Cholesterol</b>	1817.22mg
<b>Sodium</b>	2893.44mg**
<b>Carbohydrates</b>	215.24g
<b>Fiber</b>	7.06g
<b>Total Sugar</b>	38.81g
<b>Added Sugar</b>	14.11g
<b>Protein</b>	476.36g
<b>Vitamin A</b> 0.71mcg**	<b>Vitamin C</b> 0.21mg**
<b>Calcium</b> 1641.43mg	<b>Iron</b> 33.03mg

\*\*One or more nutritional components are missing from at least one item on this recipe.