

# Buffalo Chicken Pizza

NO IMAGE

<b>Servings:</b>	8.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Slice	<b>HACCP Process:</b>	Complex Food Prep
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-28593
<b>School:</b>	Hobart High School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CRUST PIZZA PARBK WGRAIN 16"	1 Each		682943
SAUCE PIZZA W/BASL	2 Cup		256013
CHEESE MOZZ SHRD	2 Cup		645170
CHEESE CHED MLD SHRD 4-5 LOL	1 Cup		150250
SAUCE HOT REDHOT	1/2 Cup		557609
BUTTER PRINT UNSLTD GRD AA	1 1/3 Tablespoon		299405
Chicken, diced, cooked, frozen	1 Cup		100101

## Preparation Instructions

Pull the diced chicken out of the freezer 2 days before you are serving Buffalo Chicken Pizza. Remove from wrapping and place the frozen, diced chicken in a steam-table pan with holes that is inside of a non-hole steam-table pan. Place in cooler to thaw overnight.

Melt butter.

Add Hot Sauce and Garlic to Butter.

Put thawed and drained chicken into a 4" full size pan and pour all of the marinade on chicken.

Preheat oven to 350°F

Spread 8 oz of the Buffalo Chicken on Pizza

Add a "swirl" of Hot sauce

Bake for 10 mins rotate pan and bake an additional 10 mins.

## Meal Components

Amount Per Serving

<b>Meat/Meat Alternate</b>	2.000
<b>Grain</b>	1.923
<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: 8.00

Serving Size: 1.00 Slice

Amount Per Serving	
<b>Calories</b>	363.84
<b>Fat</b>	16.42g
<b>Saturated Fat</b>	8.24g
<b>Trans Fat</b>	0.04g
<b>Cholesterol</b>	48.11mg
<b>Sodium</b>	1207.59mg
<b>Carbohydrates</b>	32.50g
<b>Fiber</b>	4.31g
<b>Total Sugar</b>	5.92g
<b>Added Sugar</b>	0.96g
<b>Protein</b>	19.17g
<b>Vitamin A</b> 600.10mcg RAE	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 314.71mg	<b>Iron</b> 2.42mg

## Nutrition - Per 100g

<b>Calories</b>	473.93
<b>Fat</b>	21.38g
<b>Saturated Fat</b>	10.73g
<b>Trans Fat</b>	0.05g
<b>Cholesterol</b>	62.67mg
<b>Sodium</b>	1573.00mg
<b>Carbohydrates</b>	42.33g
<b>Fiber</b>	5.61g
<b>Total Sugar</b>	7.72g
<b>Added Sugar</b>	1.25g
<b>Protein</b>	24.97g
<b>Vitamin A</b> 781.68mcg RAE	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 409.94mg	<b>Iron</b> 3.16mg