

# Sausage & Gravy Breakfast 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>    | Breakfast          | <b>Recipe ID:</b>     | R-51254          |
| <b>School:</b>       | Hobart High School |                       |                  |

## Ingredients

| Description                               | Measurement | Prep Instructions                                                                                                                                                                                                                                                                                                                                                                                                        | DistPart # |
|-------------------------------------------|-------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| PIZZA BKFST<br>SAUS&GRVY<br>WGRAIN 128-3Z | 1 Piece     | BAKE<br>COOKING INSTRUCTIONS. COOK BEFORE SERVING. FOR FOOD SAFETY AND QUALITY, COOK TO AN INTERNAL TEMPERATURE OF 165°F BEFORE SERVING. Place frozen pizzas in 18"x26"x1 2" prepared pans. CONVECTION OVEN: 350°F for 15 to 17 minutes. Rotate pan ½ way through bake time. Refrigerate or discard any unused portion. NOTE: Due to variances in oven regulators, cooking time and temperature may require adjustments. | 503640     |

## Preparation Instructions

No Preparation Instructions available.

## Meal Components

Amount Per Serving

|                                 |       |
|---------------------------------|-------|
| <b>Meat/Meat Alternate</b>      | 1.000 |
| <b>Grain</b>                    | 1.500 |
| <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: 1.00

Serving Size: 1.00 Each

| Amount Per Serving           |                         |
|------------------------------|-------------------------|
| <b>Calories</b>              | 210.00                  |
| <b>Fat</b>                   | 7.00g                   |
| <b>Saturated Fat</b>         | 2.00g                   |
| <b>Trans Fat</b>             | 0.00g                   |
| <b>Cholesterol</b>           | 15.00mg                 |
| <b>Sodium</b>                | 330.00mg                |
| <b>Carbohydrates</b>         | 25.00g                  |
| <b>Fiber</b>                 | 3.00g                   |
| <b>Total Sugar</b>           | 5.00g                   |
| <b>Added Sugar</b>           | 0.00g                   |
| <b>Protein</b>               | 10.00g                  |
| <b>Vitamin A</b> 0.00mcg RAE | <b>Vitamin C</b> 0.00mg |
| <b>Calcium</b> 168.00mg      | <b>Iron</b> 1.80mg      |

## Nutrition - Per 100g

No 100g Conversion Available