

# Hawaiian Teriyaki Pizza

<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-54688
<b>School:</b>	Hobart High School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
CRUST PIZZA PARBK WGRAIN 16"	1 Each	<p><b>READY_TO_EAT</b>                      1. Keep product frozen at 0°F (-18°C) or below until ready to use Notes: · To prevent drying, pizza crust must be completely covered with plastic when stored in the freezer, refrigerator or at room temperature · Thawed pizza crust may be held in the refrigerator for up to five (5) days 2. Remove pizza crust from the freezer and place on pizza screens or pans Note: Oiled pizza screens or perforated pans will allow for a crispier baked crust 3. Top and bake as follows. Ovens vary so use the suggested guidelines and optimize time and temperature for your operation: o Impinger                      Conveyor Oven: 500 °F for 3 - 5 minutes o Convection Oven: 375 °F for 6 - 9 minutes o Deck Oven: 500 °F for 7 - 10 minutes 4. After baking, allow pizza to set for 3-4 minutes before cutting</p>	682943
SAUCE PIZZA W/BASL	2 Cup	<p><b>HEAT_AND_SERVE</b>                      Ready to Eat  <b>MIX</b>                      Ready to Eat  <b>READY_TO_DRINK</b>                      Ready to Eat  <b>READY_TO_EAT</b>                      Ready to Eat  <b>UNPREPARED</b>                      Ready to Eat  <b>UNSPECIFIED</b>                      Ready to Eat</p>	256013
CHEESE CHED MLD SHRD 4-5 LOL	1/2 Cup	<p><b>READY_TO_EAT</b>                      Preshredded. Use cold or melted</p>	150250
CHEESE MOZZ SHRD	3 Cup	<p><b>READY_TO_EAT</b>                      Preshredded. Use cold or melted.</p>	645170
DICED HAM	1/2 Cup	<b>THAW</b>	
PINEAPPLE TIDBITS IN JCE	1 Cup	<p><b>READY_TO_EAT</b>                      Ready to Eat</p>	509221
SAUCE TERIYAKI GLAZE LO SOD	1/4 Cup		319032

# Preparation Instructions

Preheat oven to 375°

- 1.) Place Crusts on Sheet Pan with parchment paper
- 2.) Top with 2 cups of Pizza Sauce
- 3.) Top with 3 1/2 cups of Cheese

Place ham & teriyaki in a bowl to marinate for an hour

Place Pineapple & ham on top

4.) Bake in oven 375° until cheese is melted about 10-15 mins. Pizza crust should be a golden brown and cheese should be melted.

Let pizza rest for a few mins before cutting it. Cut it into 8 pieces.

CCP: Hold at 145° or higher

Updated 8/11/25

## Meal Components

Amount Per Serving

<b>Meat/Meat Alternate</b>	2.000
<b>Grain</b>	1.923
<b>Fruit</b>	0.125
<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>	258.46**
<b>Fat</b>	7.96g
<b>Saturated Fat</b>	3.39g
<b>Trans Fat</b>	0.04g
<b>Cholesterol</b>	13.13mg
<b>Sodium</b>	605.00mg
<b>Carbohydrates</b>	38.63g
<b>Fiber</b>	4.56g
<b>Total Sugar</b>	11.55g
<b>Added Sugar</b>	3.46g
<b>Protein</b>	9.80g
<b>Vitamin A</b> 0.00mcg RAE**	<b>Vitamin C</b> 0.00mg**
<b>Calcium</b> 136.34mg	<b>Iron</b> 2.52mg

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

## Nutrition - Per 100g

<b>Calories</b>	1041.76**
<b>Fat</b>	32.09g
<b>Saturated Fat</b>	13.66g
<b>Trans Fat</b>	0.16g
<b>Cholesterol</b>	52.90mg
<b>Sodium</b>	2438.53mg
<b>Carbohydrates</b>	155.68g
<b>Fiber</b>	18.37g
<b>Total Sugar</b>	46.55g
<b>Added Sugar</b>	13.95g
<b>Protein</b>	39.49g
<b>Vitamin A</b> 0.00mcg RAE**	<b>Vitamin C</b> 0.00mg**
<b>Calcium</b> 549.52mg	<b>Iron</b> 10.17mg

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