

# Homemade Cheese Pizza Elem

<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-54802

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE PIZZA W/BASL	2 Cup	HEAT_AND_SERVE Ready to Eat MIX Ready to Eat READY_TO_DRINK Ready to Eat READY_TO_EAT Ready to Eat UNPREPARED Ready to Eat UNSPECIFIED Ready to Eat	256013
CHEESE MOZZ SHRD	1 1/2 Cup		645170
CHEESE CHED MLD SHRD 4-5 LOL	1/2 Cup	READY_TO_EAT Preshredded. Use cold or melted	150250
CRUST PIZZA PARBK WGRAIN 16"	1 Each	READY_TO_EAT 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	682943

## 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 2 cups of Cheese
- 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 7.29.25

## Meal Components

Amount Per Serving

<b>Meat/Meat Alternate</b>	1.000
<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>	274.71
<b>Fat</b>	10.21g
<b>Saturated Fat</b>	4.70g
<b>Trans Fat</b>	0.04g
<b>Cholesterol</b>	18.75mg
<b>Sodium</b>	527.50mg
<b>Carbohydrates</b>	32.00g
<b>Fiber</b>	4.31g
<b>Total Sugar</b>	5.67g
<b>Added Sugar</b>	0.96g
<b>Protein</b>	12.17g
<b>Vitamin A</b> 0.00mcg RAE	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 213.21mg	<b>Iron</b> 2.42mg

## Nutrition - Per 100g

<b>Calories</b>	775.15
<b>Fat</b>	28.81g
<b>Saturated Fat</b>	13.27g
<b>Trans Fat</b>	0.11g
<b>Cholesterol</b>	52.91mg
<b>Sodium</b>	1488.43mg
<b>Carbohydrates</b>	90.29g
<b>Fiber</b>	12.15g
<b>Total Sugar</b>	16.01g
<b>Added Sugar</b>	2.71g
<b>Protein</b>	34.35g
<b>Vitamin A</b> 0.00mcg RAE	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 601.61mg	<b>Iron</b> 6.84mg