

# Homemade Cheese Pizza

<b>Servings:</b>	8.00	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Slice	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-32577
<b>School:</b>	Hobart High School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
SAUCE PIZZA W/BASL	2 Cup	N/A	256013
CHEESE MOZZ SHRD	3 Cup	N/A	645170
CHEESE CHED MLD SHRD 4-5 LOL	1 Cup		150250
CRUST PIZZA PARBK WGRAIN 16"	1 Each	N/A	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 4 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>	0.000
<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>	268.46
<b>Fat</b>	10.21g
<b>Saturated Fat</b>	4.89g
<b>Trans Fat</b>	0.04g
<b>Cholesterol</b>	20.63mg
<b>Sodium</b>	507.50mg
<b>Carbohydrates</b>	31.88g
<b>Fiber</b>	4.31g
<b>Total Sugar</b>	5.30g
<b>Added Sugar</b>	0.96g
<b>Protein</b>	11.05g
<b>Vitamin A</b> 0.00mcg RAE	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 186.09mg	<b>Iron</b> 2.42mg

## Nutrition - Per 100g

<b>Calories</b>	688.72
<b>Fat</b>	26.20g
<b>Saturated Fat</b>	12.54g
<b>Trans Fat</b>	0.10g
<b>Cholesterol</b>	52.91mg
<b>Sodium</b>	1301.95mg
<b>Carbohydrates</b>	81.77g
<b>Fiber</b>	11.05g
<b>Total Sugar</b>	13.59g
<b>Added Sugar</b>	2.47g
<b>Protein</b>	28.34g
<b>Vitamin A</b> 0.00mcg RAE	<b>Vitamin C</b> 0.00mg
<b>Calcium</b> 477.39mg	<b>Iron</b> 6.22mg