

Hawaiian Teriyaki Pizza

Servings:	8.00	Category:	Entree
Serving Size:	1.00 Slice	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-54688
School:	Hobart High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
CRUST PIZZA PARBK WGRAIN 16"	1 Each	<p>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</p>	682943
SAUCE PIZZA W/BASL	2 Cup	<p>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</p>	256013
CHEESE CHED MLD SHRD 4-5 LOL	1/2 Cup	<p>READY_TO_EAT Preshredded. Use cold or melted</p>	150250
CHEESE MOZZ SHRD	3 Cup	<p>READY_TO_EAT Preshredded. Use cold or melted.</p>	645170
DICED HAM	1/2 Cup	THAW	
PINEAPPLE TIDBITS IN JCE	1 Cup	<p>READY_TO_EAT 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

Meat/Meat Alternate	2.000
Grain	1.923
Fruit	0.125
DarkGreen	0.000
Red/Orange	0.500
OtherVeg	0.000
Beans, Peas, and Lentils	0.000
Starchy	0.000

Nutrition Facts

Servings Per Recipe: 8.00

Serving Size: 1.00 Slice

Amount Per Serving	
Calories	258.46**
Fat	7.96g
Saturated Fat	3.39g
Trans Fat	0.04g
Cholesterol	13.13mg
Sodium	605.00mg
Carbohydrates	38.63g
Fiber	4.56g
Total Sugar	11.55g
Added Sugar	3.46g
Protein	9.80g
Vitamin A 0.00mcg RAE**	Vitamin C 0.00mg**
Calcium 136.34mg	Iron 2.52mg

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

Nutrition - Per 100g

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

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