

Breakfast Fruit Pizza Kit

Servings:	32.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Complex Food Prep
Meal Type:	Breakfast	Recipe ID:	R-58389

Ingredients

Description	Measurement	Prep Instructions	DistPart #
DOUGH PIZZA SHTD WGRAIN	32 Each		863913
STRAWBERRY SMALL DCD 1/2IN IQF	8 Cup		630480
Free-Flow Cultivated Blueberries, Grade A, IQF, 30 Lb Bag	8 Cup		119873
Gordon Choice Strawberry Cream Cheese	32 Each		417357

Preparation Instructions

Dough Prep:

1. Store frozen dough at 0 to -10°F until ready to pan.
2. Remove frozen piece from the case and place on parchment lined sheet pans.
3. Cover the pan of frozen dough with a sheet of plastic sprayed with pan release oil and thaw in the cooler overnight.
4. The next day, remove covered pan of dough from the cooler and set at room temperature for 45 minutes to warm.
5. Spread dough out and poke holes in the dough.
6. Place dough in a preheated 325°F Convection Oven and bake 8-10 minutes or until crust is light golden brown.
7. Once dough is baked cut into four triangles.

Package together: 4 triangles of cooked pizza dough, cup of strawberry and blueberry, and

Meal Components

Amount Per Serving

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

Nutrition Facts

Servings Per Recipe: 32.00

Serving Size: 1.00 Each

Amount Per Serving	
Calories	248.65
Fat	6.85g
Saturated Fat	3.30g
Trans Fat	0.01g
Cholesterol	15.00mg
Sodium	199.30mg
Carbohydrates	40.00g
Fiber	4.95g
Total Sugar	11.75g
Added Sugar	7.00g
Protein	8.45g
Vitamin A 3.40mcg RAE**	Vitamin C 17.57mg**
Calcium 28.76mg	Iron 1.98mg

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

Nutrition - Per 100g

Calories	350.85
Fat	9.67g
Saturated Fat	4.66g
Trans Fat	0.01g
Cholesterol	21.17mg
Sodium	281.22mg
Carbohydrates	56.44g
Fiber	6.98g
Total Sugar	16.58g
Added Sugar	9.88g
Protein	11.92g
Vitamin A 4.80mcg RAE**	Vitamin C 24.79mg**
Calcium 40.58mg	Iron 2.79mg

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