



825112 - Cheese Pizza

Source: K12 Culinary
Number of Portions: 96
Size of Portion: each

Components:

Meat/Alt: 2 oz
Grains: 2 oz
Fruit:
Vegetable:
Milk:

Recipe Subgroups:

Whole Grain Rich

Attributes:

Meat/Meat Alter
Grain

HACCP Process: #2 Same Day Service

Ingredients	Measures	Instructions
825003R Marinara Sauce: School Made.....	2 qts + 2 cups	Prepare school made Marinara Sauce according to the recipe. It takes 3/4 cup sauce per pie. Cool any remaining sauce properly, and store in the refrigerator for other recipes.
826495 Pizza Crust, par-bkd, 16", Rich's 14006.....	12 each, 16 inch	Keep dough frozen until ready to use. Spray pizza pans or screens with pan release. Place one 16 inch par-baked pizza dough on each 16 inch pizza pan or screen. Allow crust to sit at room temperature for 15 minutes to thaw slightly.
826499 Cheese, Pizza Blend, 50/50 Moz/Prov, DFA...	12 lbs	Using a 6 oz. spoodle, top each pie with 6 oz. of school made marinara sauce. Using the back of the spoodle, move sauce from the center of dough and work toward the edges in a circular motion. Take care to avoid edges, as sauce will burn.
		Weigh 1 lb. of cheese, then place cheese in a quart container to achieve a visual image of how to measure 1 lb. of shredded cheese each time. Empty the container all at one time into the center of the pie and spread the shredded pizza cheese evenly over the sauce and crust taking care to avoid edges.
		Bake in convection oven at 375 degrees F for 6 to 9 minutes. After baking, allow pizza to rest for 3 to 4 minutes before cutting into 8 wedges. Serve 1/8 pie. CCP: Heat to 135° F or higher. CCP: Hold for hot service at 135° F or higher
		This recipe is best prepared for just in time service to avoid excessive leftovers. Leftovers are not optimum quality when reheated.

*Nutrients are based upon 1 Portion Size (each)

Calories	364 kcal	Cholesterol	45 mg	Sugars	*2.7* g	Calcium	391.87 mg	45.04%	Calories from Total Fat
Total Fat	18.24 g	Sodium	678 mg	Protein	18.68 g	Iron	1.26 mg	24.18%	Calories from Saturated Fat

Saturated Fat	9.79 g	Carbohydrates	30.77 g	Vitamin A	548.4 IU	Water ¹	*1.45* g	*0.00%*	Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	2.62 g	Vitamin C	1.1 mg	Ash ¹	*0.01* g	33.77%	Calories from Carbohydrates
								20.50%	Calories from Protein
N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient									
* - denotes combined nutrient totals with either missing or incomplete nutrient data									
¹ - denotes optional nutrient values									
² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.									