



## 825082 - Pepperoni Pizza Flatbread

Source: K12 Culinary  
 Number of Portions: 24  
 Size of Portion: each

### Components:

Meat/Alt: 2 oz  
 Grains: 2 oz  
 Fruit:  
 Vegetable: 0.5 cup  
 Milk:

### Recipe Subgroups:

Vegetable, Red/Orange  
 Whole Grain Rich

### Attributes:

HACCP Process: #2 Same Day Service

Ingredients	Measures	Instructions
826494 Flatbread, Oven Fired, WGR, Rich's 14010....	24 each, 2.2 oz	Thaw flatbread overnight at room temperature.
825003R Marinara Sauce: School Made.....	1 qt + 1 PT	Prepare school made Marinara Sauce according to recipe 825003. Note: Use 1 1/2 quarts of sauce to top 24 flatbreads. Store any leftover sauce in refrigerator and use for flatbread dipping sauce and in other recipes.
001032 CHEESE,PARMESAN,GRATED..... 826499 Cheese, Pizza Blend, 50/50 Moz/Prov, DFA...	12 ozs 2 lbs + 4 ozs	Combine parmesan and pizza blend cheese.  Spray full size sheet pan(s) with food release. Place 8 flatbreads on each full size sheet pan. <ul style="list-style-type: none"> <li>• Using a 2 oz spoodle, top each flatbread with 1/4 cup marinara sauce. Use the bottom of the utensil to spread the sauce.</li> <li>• Using a 4 oz spoodle, distribute 2 oz of cheese mixture evenly over the top of the sauce on each flatbread.</li> </ul>
826551 Pork, Pepperoni, Hormel 32048.....	120 slice, 1.75g	Place 5 slices of pepperoni on each flatbread over top of cheese.
		Bake in convection oven at 375° F for approximately 5 minutes. <b>CCP: Heat to 135° F or higher.</b>
825003R Marinara Sauce: School Made.....	1 qt + 1 PT	Portion 1/4 cup Marinara Sauce into 2 oz portion cups. Serve each flatbread with a Marinara Sauce cup.  This recipe is best quality when prepared for just in time service. <b>CCP: Hold for hot service at 135° F or higher.</b>

\*Nutrients are based upon 1 Portion Size (each)

Calories	422	kcal	Cholesterol	46	mg	Sugars	*5.7*	g	Calcium	450.02	mg	44.48%	Calories from Total Fat
Total Fat	20.87	g	Sodium	874	mg	Protein	21.24	g	Iron	*1.01*	mg	21.90%	Calories from Saturated Fat
Saturated Fat	10.27	g	Carbohydrates	38.34	g	Vitamin A	924.9	IU	Water <sup>1</sup>	*34.63*	g	*0.26%*	Calories from Trans Fat
Trans Fat <sup>2</sup>	*0.12*	g	Dietary Fiber	4.23	g	Vitamin C	11.2	mg	Ash <sup>1</sup>	*1.15*	g	36.33%	Calories from Carbohydrates

	20.12% Calories from Protein
<p>*N/A* - denotes a nutrient that is either missing or incomplete for an individual ingredient</p> <p>* - denotes combined nutrient totals with either missing or incomplete nutrient data</p> <p><sup>1</sup> - denotes optional nutrient values</p> <p><sup>2</sup> - Trans Fat value is provided for informational purposes only, not for monitoring purposes.</p>	