



## 825113 - Pepperoni 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
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 pie to sit at room temperature for 15 minutes to thaw slightly.
825003R Marinara Sauce: School Made.....	2 qts + 1 cup	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.  Using a 6 oz. spoodle, top each pie with 3/4 cup (6 fluid ounces). 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 spreading sauce onto the edge of the crust, as sauce will burn.
826499 Cheese, Pizza Blend, 50/50 Moz/Prov, DFA...	12 lbs	Weigh 1 lb. of cheese, then place cheese in a quart container to verify the volume 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.
826551 Pork, Pepperoni, Hormel 32048.....	360 slice, 1.75g	Place 30 slices of pepperoni on the pie as follows: 15 slices on outer rim 10 slices in the middle 5 in the center Hint: Keep slices slightly frozen to prevent sticking and provide ease of handling.
		Bake in convection oven at 375°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.

		<b>CCP:</b> Heat to 135° F or higher.  <b>CCP:</b> Hold for hot service at 135° F or higher  <b>CCP: No bare hand contact with ready to eat food.</b>
		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	372 kcal	Cholesterol	47 mg	Sugars	*2.7* g	Calcium	391.30 mg	46.11%	Calories from Total Fat
Total Fat	19.08 g	Sodium	705 mg	Protein	18.98 g	Iron	1.26 mg	24.61%	Calories from Saturated Fat
Saturated Fat	10.18 g	Carbohydrates	30.52 g	Vitamin A	539.6 IU	Water <sup>1</sup>	*1.31* g	*0.00%*	Calories from Trans Fat
Trans Fat <sup>2</sup>	*0.00* g	Dietary Fiber	2.60 g	Vitamin C	1.0 mg	Ash <sup>1</sup>	*0.01* g	32.79%	Calories from Carbohydrates
								20.38%	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

<sup>1</sup> - denotes optional nutrient values

<sup>2</sup> - Trans Fat value is provided for informational purposes only, not for monitoring purposes.