

# Big 30 SHAZAM PIZZA

**Category: Entrée**

## **Ingredients:**

- 8 16" Pizza Dough Crust
- 1 Quart Alfredo Sauce
- 2 lbs Shredded Mozzarella Cheese
- 2 1/3 lbs Chicken, Grilled, and Chopped
- 2 1/2 lbs Tomato, Chopped
- 3/4 lb Broccoli, Steamed, Chilled and Chopped
- 4 cup Pepperoni, Sliced
- 2 cup Parmesan Cheese
- 2 cup Fresh Basil, Torn in Pieces

## **Primerio Edge Number AFR1279**

<u>Serving Size</u>	<u>1 Serving Provides</u>	<u>Yield</u>
K-12: 1/8 pie	2 M/MA; 2 G; 1/2 C F/V	80 Servings

## **Nutrients Per Serving – 1/8 Pie**

Calories 356	Sat Fat 6.04 g
Protein 16.7 g	Chol 24.45 mg
Carb 21.64 mg	Sodium 767 mg
Total Fat 12.47 g	Dietary Fiber 3.58 g
Sugar 3.46 g	Trans Fat 0 g

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## SHAZAM PIZZA



1. Take pizza dough and spread alfredo sauce over crust.
2. Spread shredded mozzarella cheese on top of sauced crust.
3. Top with torn basil leaves.
4. Next spread chopped broccoli and chopped chicken on sauce and crust.

**CCP: Cook to a minimum internal temperature of 165° F.**

5. Top with tomatoes.
6. Top with pepperoni.
7. Sprinkle Parmesan cheese on top.
8. Bake at 500° F for 7 - 10 minutes.

**CCP: Cook to a minimum internal temperature of 135° F.**

9. Hold hot until ready to serve. Cut into 8 equal sized slices.

**CCP: Hold and serve at 135° F or above.**



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