

# Hawaiian PIZZA

**Category: Entrée**  
**Servings: 64/80 (8 pies)**

## Ingredients:

- 8 Pizza crusts, 16 inch, WGR, sheeted dough or parbaked
- 1 no. 10 can Pineapple, canned, 100% juice, drained
- 15 oz Onion, red, EP
- 12 oz Pepper, bell, red, EP
- 7 oz Pepper, jalapeno, EP
- 2 oz Cilantro, fresh, EP
- 1 ½ lbs Turkey ham, small dice
- 8 lbs Mozzarella cheese, shredded

### Serving Size

K-8: 1/10 pie  
9-12: 1/8 pie

### 1 Serving Provides

1 ½ M/MA; 1 ½ G  
2 M/MA; 2 G

### Yield

80 Servings  
64 Servings

### **Nutrients Per Serving – 1/8 Pie / 1/10 Pie**

Calories 320/256

Protein 20.97 g/16.78 g

Carb 36.23/28.98 mg

Total Fat 10.08 g/8.07 g

Sat Fat 4.79 g/3.83 g

Chol 26.95 mg/21.56 mg

Sodium 681.85 mg/545.48 mg

Dietary Fiber 3.24 g/2.59 g

Trans Fat 0 g/0 g

# Hawaiian PIZZA



1. Follow manufacturer's recommendation when preparing pizza pie pan and crust
2. Prepare pineapple salsa (best if made in advance): Drain pineapple tidbits (best if drained for 24 hours). Reserve juice for other recipes.
3. Rinse bell and jalapeno peppers, onions and cilantro under running water.
4. Dry cilantro well using disposable towel, chop fine. Hold refrigerated until ready to use.
5. Dice bell peppers and onions into ¼ inch pieces.
6. Dice jalapeno peppers into 1/8 inch pieces.
7. Hold refrigerated until ready to use.
8. In mixing bowl combine drained pineapple, diced onions, diced bell and jalapeno peppers, chopped cilantro and lime juice. Toss to mix flavors.
9. Preheat oven according to crust recommendations.
10. Dice turkey ham into 1/4 inch cubes.

**CCP: Hold at 41°F or below.**

11. Using a 1-quart container, top each pie with 1 lb of shredded mozzarella. Empty the container of cheese over the pie; then use freshly-gloved hands to spread the cheese.
12. Using 1/2 c measure add 3 oz of diced turkey ham evenly to pie.
13. Using 1/2 cup measure add pineapple salsa evenly to pie.
14. Bake Pizza according to manufacturer's recommendations.
15. Hold hot until ready to serve. Cut into 8 or 10 equal slices.

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

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



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