

Nacho Regular PIZZA

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

Ingredients:

- 4 lbs Taco meat, beef, school made
- 8 Pizza crusts, 16-inch, WGR, sheeted dough or parbaked
- 1 qt/2 c Salsa, reduced sodium, spicy
- 3 lbs Cheese, Cheddar, shredded
- 3 lbs Cheese, Mozzarella, shredded
- 1 qt Black beans, low sodium, drained and rinsed
- 1 qt/3 c Yogurt, Greek, plain nonfat
- ½ c Lime juice
- ½ c Chipotle peppers in Adobo sauce

Serving Size

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

1 Serving Provides

2 M/MA; 1 ½ G; ¼ V
2 ½ M/MA; 2 G; ¼ V

Yield

80 Servings
64 Servings

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

Calories 371/297	Sat Fat 6.55 g/5.24 g
Protein 26.09 g/20.87 g	Chol 46.12 mg/36.90 mg
Carb 34.57 mg/27.66 mg	Sodium 654.01 mg/520.81 mg
Total Fat 14.35 g/11.48 g	Dietary Fiber 4.54 g/3.63 g
	Trans Fat .14 g/.11 g

Nacho Regular

PIZZA



1. Thaw raw ground beef or purchased seasoned taco meat in the refrigerator.

CCP: Hold at 41°F or below.

2. If using raw ground beef, prepare taco meat one day in advance according to recipe. Cool to 41°F following two stage cooling method: Cool to 70°F within 2 hours and to 41°F within additional 4 hours.

CCP: Hold at 41°F or below.

3. Follow manufacturer's recommendations when preparing pizza pie pan and crust.

4. Combine cheddar and mozzarella cheeses.

CCP: Hold at 41°F or below.

5. Drain and rinse black beans. Place in refrigerator until ready to use.

6. Finely dice chipotle peppers in Adobo sauce: Prepare chipotle yogurt by whisking together Greek yogurt, lime juice, and diced chipotle peppers in Adobo.

7. Using a squeeze bottle, portion into 64 1 oz cups for service or offer as a garnish on the line.

CCP: Hold at 41°F or below.

8. Preheat oven according to crust recommendations.

9. Using 6 oz spoodle, pour salsa in center of dough and work toward the edges in a circular motion. Do not allow sauce to touch outer edges.

10. Top each pie evenly with 6 oz (~1 c) oz of taco meat. Using a no. 8 disher top each pie evenly with 1 1/2 c black beans.

11. Using a 1-quart container, top each pie with 3 cups (12 oz) of cheese blend. Empty the container of cheese over the pie; then use freshly-gloved hands to spread the cheese.

12. Bake according manufacturer's recommendations.

CCP: Cook to a minimum internal temperature of 165°F for school made taco meat/135°F for purchased, precooked taco meat.

13. Hold hot until ready to serve. Cut into 8 or 10 equal slices.

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

14. Serve with 1 oz chipotle yogurt or offer as a garnish.

15. As an option offer 2 oz portion cup of Pico de Gallo or salsa.

CCP: Hold at 41°F or below.