

Salad Bar

PIZZA K-8



Category: Entrée

Ingredients:

- 8 Traditional Two Cheese Pizza
- 6 lbs Tomatoes, grape
- 2 lbs 10 oz Peppers, bell, green, fresh, diced, EP
- 1 lb 10 oz Mushrooms, fresh, sliced, EP
- 2 lbs Olives, black, sliced, drained
- 4 lbs 14 oz Lettuce, salad mix
- 1.1 oz/1/3 c Spice, red pepper, crushed

<u>Serving Size</u>	<u>1 Serving Provides</u>	<u>Yield</u>
	1 ½ M/MA; 1 ½ G	80 Servings

Note: Does not include crediting for potential toppings

Nutrients Per Serving – 1/10 Pie

Calories 268	Sat Fat 5.91 g
Protein 15.85 g	Chol 23.75 mg
Carb 25.13 mg	Sodium 580.4 mg
Total Fat 11.36 g	Dietary Fiber 2.36 g
	Trans Fat 0 g/0 g

Notes:

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredient is available.

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1. Prepare Traditional Two Cheese Pizza according to recipe.

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

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

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

3. Rinse tomatoes, peppers and mushrooms under running water.

4. Cut tomatoes in half.

5. Dice peppers in ¼ inch pieces.

6. Slice mushrooms into ¼ inch slices.

CCP: Hold and serve at 41°F or below.

7. Drain black olives.

8. Use the following serving utensils for adding customizable toppings:

- Black olives - No. 60 disher
- Mushrooms – No. 30 disher
- Peppers, green – No. 30 disher
- Salad Mix – No. 8 disher
- Tomatoes – No. 16 disher



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