

# Traditional TWO CHEESE PIZZA

**Category: Entrée**

## Ingredients:

- 8 Pizza Crusts, 16-inch, WGR, Sheeted Dough or Parbaked
- Pizza sauce, school made, see recipe
- 4 lbs Mozzarella cheese, shredded
- 4 lbs Provolone cheese, shredded
- 3 oz/2 c Basil, fresh, chiffonade (thin ribbons)

EP (64 servings: 4.7 oz)

### Serving Size

1 Serving Provides

### Yield

1½ M/MA; 1½ G  
2 M/MA; 2G

80 Servings  
64 Servings

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

Calories 335/268

Protein 19.81 g/15.85 g

Carb 31.41 mg/25.13 mg

Total Fat 14.20 g/11.36 g

Sat Fat 7.38 g/5.91 g

Chol 29.69 mg/23.75 mg

Sodium 725.6 mg/580.4 mg

Dietary Fiber 2.9 g/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.

# Traditional TWO CHEESE PIZZA



1. Follow manufacturer's recommendations when preparing pizza pie pan and crust.
2. Prepare school made pizza sauce at least one day in advance. Note: Prepared pizza sauce may be substituted for school made.
3. Combine mozzarella and provolone shredded cheeses. Note: Purchased Pizza Blend cheese may be substituted for mozzarella and provolone cheeses.
4. Rinse basil under running water; dry using disposable towel. Roll basil leaves and cut into thin ribbons. Keep refrigerated until ready to use.
5. Using 6 oz spoodle, pour pizza sauce in center of dough and work toward the edges in a circular motion. Do not allow sauce to touch outer edges.
6. Top each pie with 1 lb of shredded cheese blend. Use freshly-gloved hands to spread the cheese.
7. Bake Pizza to manufacturer's recommendations.

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

8. Just prior to service, garnish each pie with 1/4 C basil strips. 2 Tbsp dried basil may be substituted for fresh.
9. Hold hot until ready to serve. Cut into 8 or 10 equal slices.

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