

Pizza Salad

Recipe: R-3801 **HACCP Process:** No Cook
of Servings: 100.00 **Serving Size:** 1 Salad
Grams Per Serving: 397.75 **Ounces Per Serving** 14

Source: Gretna School District, NE

Meal Components: One grab and go Pizza Salad provides 1.5 oz. eq. meat/meat alternative, 1 oz. eq. wgr, ½ cup dark green vegetable, ¼ cup other vegetable and ½ cup fruit.

Ingredients	Measurements	Directions
Romaine Lettuce	6 GALLON SHREDDED + 1 QUART SHREDDED	1. Ingredients: 2. Day of Service: Prep: Day of service Pre-Prep: Prepare the workstation by cleaning and sanitizing all areas. Set out large entree salad containers and set up production line. Pull all ingredients and set up on the line. CCP: Prepare foods at room temperature in two hours or less. CCP: Wash hands for 20 seconds in a hand sink, dry properly, and put on gloves before beginning preparation. Repeat process as often as needed per HACCP guidelines.
Fresh Sliced Mushrooms, RTU	10 LB	
Fresh Diced Tomatoes, RTU	5 LB	
Turkey Pepperoni, CN	5 LB	
CHEESE, MOZZARELLA, SHREDDED, 100%	6 LB + 4 OZ	
Croutons, Seasoned, WGR	5 LB	
Dressing, Italian, Light, 1.5oz	100 EACH, 1.5 OZ	
USDA Strawberry Cup, Frozen, Diced	100 4.5 OZ SINGLE SERVE CUP	3. Prep: In large salad entree bowl place 1 cup of chopped romaine using 8 oz. spoodle, or by weight 12.84 oz. Sprinkle 1/8 cup diced tomatoes on each salad, 2 tablespoons or a #30 disher. Sprinkle 1/8 cup sliced mushrooms across the salad, 3-4 slices Sprinkle pepperoni across the salad, 6 slices evenly Add 1 oz. of shredded cheese to each using a 2 oz. spoodle. Add 0.8 oz. croutons on top or in a separate package. Add one package of reduced fat Italian dressing. Add one frozen strawberry cup. Cover and date stamp and hold in cooler for service CCP: Never handle ready to eat foods with bare hands CCP: Wash hands thoroughly and put on gloves prior to making salad
		4. Hold: Hold below 41°F for service. CCP: Hold below 41°F
		5. Serve: One grab and go Pizza Salad provides 1.5 oz. eq. meat/meat alternative, 1 oz. eq. wgr, ½ cup dark green vegetable, ¼ cup other vegetable and ½ cup fruit. CCP: Hold below 41°F

Notes:

Production Notes: **Notes:** all meal components are calculated using the FBG and or product formulation statements. This recipe is courtesy of Gretna School District, NE.
 Chef **Sharon Schaefer** notes that the croutons are usually homemade "pizza dough croutons" from their homemade pizza but moved to packaged due to holding time.

Chef also notes that the ¼ cup other vegetables could be subbed for other pizza vegetables such as olives, peppers or sometimes onions.
 Note some of the pound measures are rounded up to the commercial package size.
 FBG: Mushrooms, fresh Slices, Ready-to-use: Pound 18.50 (¼ cup sliced vegetable (about 7 slices) 1 lb. AP = 1 lb. (about 4-5/8 cups) ready-to-serve mushrooms
 FBG: Tomatoes, fresh Diced, Ready-to-use: Pound 8.74 (¼ cup raw vegetable) 1 lb. AP = 1 lb. (about 2-1/8 cups) ready-to-serve or -cook tomatoes
 FBG: Lettuce, fresh, Romaine, Untrimmed, Pound: 31.30 (¼ cup raw vegetable pieces (credits as 1/8 cup in NSLP/SBP and CACFP) 1 lb AP = 0.64 lb ready-to-serve raw lettuce

Serving Notes: **Serve: One grab and go Pizza Salad provides 1.5 oz. eq. meat/meat alternative, 1 oz. eq. wgr, ½ cup dark green vegetable, ¼ cup other vegetable and ½ cup fruit.**
Chef Sharon's Tip: Add a milk for a complete K-8 meal or add additional protein for 9 - 12

Nutrients Per Serving:		(per 1 Salad)			
Calories	359.410	Trans Fat (gm)	0.000	Iron (mg)	2.635
Protein (gm)	18.831	Chol (mg)	48.383	Calc (mg)	253.836
Carb (gm)	44.469	Vit A (IU)	4474.984	Sodium (mg)	1244.812
Tot Fat (gm)	12.363	Vit C (mg)	37.940	Fiber (gm)	6.178
Sat Fat (gm)	4.548			Sugars (gm)	22.270

Note: * means nutrient data is missing or not available.

Meal Components:		(per 1 Salad)						
Fruit (Cups)	0.500	----- Vegetables (Cups) -----						
		Dark Green	0.500	Red/Orange	Beans/Peas	Starchy	Other	0.250
Whole Grain- Rich (Oz. Eq.)	1.000	Enriched Grain (Oz. Eq.)		Meat/Alt (Oz. Eq.)	1.500	Fluid Milk (Cups)		

Allergens:
No Listed Allergens



CCP: Time/temp of each batch of product will be recorded on TPHC sheet when the product has been removed from the oven, steamer, stovetop or refrigeration. Products that were placed in hot holding will be removed from the hot holding cabinet and placed on serving line as close to service as possible.

Product not used within 4 hours from when it was removed from the oven will be discarded.