

Gluten Free Fresh Veggie Pizza

Recipe:	R-4817	HACCP Process:	Same Day Service	
# of Servings:	12.00	Serving Size:	1 Slice	Source: Gwinnett County School District
Grams Per Serving:	173.83	Ounces per Serving	6.20	Meal Components: 2 oz. eq. meat/meat alternative and ¼ cup other vegetable.

Ingredients	Measurements	Directions
7.25 IN GLUTEN FREE PARBAKED PIZZA CRUST	4 Pizzas	1. Ingredients:
RED GOLD® Nutritionally Enhanced Marinara	12 OZ	
Cheese, Mozzarella, Shred, LOL 41698	1 LB + 8 OZ	
Fresh Sliced Mushrooms, RTU	8 OZ	
Fresh Onions, raw	1/2 CUP SLICED	
Fresh Yellow Bell Peppers	1 CUP SLICED	
California Ripe Olives, Sliced	4 OZ	
		<p>2. Day of Service: Clean and sanitize prep area. Wash hands thoroughly. Prep: Pull 4 pizza crusts from box in the freezer and place at workstation. Wash hands thoroughly.</p> <p>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.</p>
		<p>3. Prep: Pull pizza sauce from storage. Wipe off lids, open and carefully discard lids.</p> <p>Pull sliced bell pepper, onion, sliced mushrooms and cheese from cooler and place at workstation. Wash hands thoroughly. Set up an assembly line by placing all ingredient in appropriate food storage containers.</p>
		<p>4. Top each pizza dough with 1- 3 oz. spoodle of pizza sauce, using the bottom to spread out the sauce evenly, starting from the center and working outward leaving ½" of the dough without sauce.</p> <p>Add 6 oz. of shredded mozzarella cheese starting from the outside and working into the center of the pizza.</p> <p>Sprinkle ½ cup of sliced fresh mushrooms on each pizza using 1- 4 oz. spoodle.</p> <p>Sprinkle ½ cup of sliced bell peppers and onions on each pizza using 1- 4 oz. spoodle.</p> <p>Sprinkle 1 - tablespoon of sliced black olives on each pizza</p> <p>CCP: Prepare foods at room temperature in two hours or less.</p>
		<p>5. Cook: Bake in convection oven at 425° F for 7 - 10 minutes. Bake until crust and cheese are light golden brown. Note: Oven times vary, test in your ovens. Deck: 375° F - 400° F FOR 5 - 7 minutes Impinger: 500° F FOR 3 - 5 minutes</p> <p>CCP: Heat until an internal temperature is reached of 140°F for 15 seconds CCP: Batch cook as necessary to insure best end product and nutritional.</p>
		<p>6. Hold: Hold pizzas in warmers above 135°F</p>

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7. Serve: 1 Slice, 1/3 of each pizza.

Each serving provides 2.00 oz. eq. meat/meat alternative, ¼ cup other vegetable.

CCP: Hold above 135°F
CCP: Wash hands thoroughly and put on gloves.
Ensure no cross contamination of serving utensil.

Notes:

Production Notes: Allow pizza to set for 1- 2 minutes before cutting and serving.
 Cut each 7.25" pizza into 3 equal pieces.
 All crediting is based on the Food Buying Guide and Manufacturer Product Information Sheets.
 You can use the crust from a frozen state.
 Ensuring no cross contamination is key to leaving pizzas in their own pan and using segregated serving items

Serving Notes: Slice each pizza into three pieces.
 Each serving provides 2.00 oz. eq. meat/meat alternative, ¼ cup other vegetable.
 Each serving weighs 173.83 gm or 6.2 ounces per slice

Nutrients Per Serving:		(per 1 Slice)			
Calories	343.079	Trans Fat (gm)	0.000	Iron (mg)	0.459
Protein (gm)	16.388	Chol (mg)	30.374	Calc (mg)	422.322
Carb (gm)	30.146	Vit A (IU)	658.758	Sodium (mg)	618.138
Tot Fat (gm)	16.605	Vit C (mg)	12.042	Fiber (gm)	1.169
Sat Fat (gm)	9.100			Sugars (gm)	3.936

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

Meal Components:		(per 1 Slice)				
Fruit (Cups)		Vegetables (Cups)				
	Dark Green	Red/Orange	0	Beans/Peas	Starchy	Other
Whole Grain- Rich (Oz. Eq.)	2.000	Enriched Grain (Oz. Eq.)		Meat/Alt (Oz. Eq.)	2	Fluid Milk (Cups)
						0.25

Allergens:

Milk

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.