



Portions: 40

Portion Size: 1 slice

Ingredients:

5 each Pizza, cheese, WG, 16", frozen
2 oz Mushrooms, button, raw, sliced
2 oz Pepper, bell, red, raw, sliced thin
2 oz Pepper, bell, green, raw, sliced thin
3 oz Olives, black, slices
3 oz Pepper, banana, slices
20 oz Cheese, mozzarella, shredded
Pan spray, butter flavor
1 tbsp Spice, garlic, granulated

Steps:

1. Preheat oven to 350°F and set fans on high.
2. Place frozen pizza on perforated pizza pan or perforated sheet pan.
3. In a mixing bowl, combine the sliced mushrooms, red and green bell pepper strips, black olives, and banana peppers. Gently toss to combine.
4. Working from the outside to the center, top each pizza with 1/2 cup veggie mix. Then sprinkle 1/2 shredded mozzarella cheese over each pizza.
NOTE: This small amount of additional cheese secures toppings.
NOTE: To work ahead, top pizzas a day or two prior to service, and return to the freezer. Keep pizzas frozen until baked.

5. Place frozen pizza in preheated oven and bake for 7 minutes.
6. Rotate pizza 180 degrees, if needed, and continue baking for an additional 7-9 minutes.
NOTE: Cooking time adjustments may be needed due to oven variances.

Critical Control Point: Cook to 135°F or higher.

7. Remove from oven. Spray crust with pan spray and sprinkle crust with granulated garlic.
NOTE: This step gives the crust a nice butter-garlic flavor.
8. Finish by cutting each pizza into 8 equal slices.
9. Serve pizzas on round pizza pans. Serving is 1 slice.

Critical Control Point: Hold at 135°F or above.

NOTE: Pizzas must be batch cooked every 30 minutes throughout service to maintain quality.

HACCP Category:

Process #2 (Same Day)

Crediting Information:

2 oz. eq Meat/Meat Alternate (M/MA)
2 oz. eq Grain

Nutrition Information:

NUTRIENT	AMOUNT	UNIT
Calories:	445	cal
Saturated Fat:	8.8	g
Total Fat:	<1	g
Sodium:	557	mg