

GR-272606 · Gluten Free Fresh Veggie Pizza · 0.33 each · 12 servings

Meat: 2

Other Veg: 1/4

Sesame

Milk

Section 1

Pizza Crust, Gluten Free, 5.3 oz each
4 each

Marinara Sauce
12 oz

Cheese, mozzarella, nonfat
1 1/2 lb

Mushrooms, white, fresh, raw, slices
8 oz

Peppers, sweet, yellow, raw
1 cup, sliced

Onions, raw, chopped
1/2 cup, chopped

Olives, Canned, Small-Extra Large
4 oz

1. **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.

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.

2. **Prep:** Pull pizza sauce from storage. Wipe off lids, open and carefully discard lids. 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.

3. 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 $\frac{1}{2}$ " of the dough without sauce.

Add 6 oz. of **shredded mozzarella cheese** starting from the outside and working into the center of the pizza.

Sprinkle $\frac{1}{2}$ cup of sliced fresh **mushrooms** on each pizza using 1- 4 oz. spoodle.

Sprinkle $\frac{1}{2}$ cup of sliced **bell peppers** and **onions** on each pizza using 1- 4 oz. spoodle.

Sprinkle 1 tablespoon of sliced **black olives** on each pizza

CCP: Prepare foods at room temperature in two hours or less.

4. **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

CCP: Heat until an internal temperature is reached of 140°F for 15 seconds CCP: Batch cook as necessary to ensure best end product and nutritional.

5. **Hold:** Hold pizzas in warmers at or above 135°F.

6. **Serve:** 1 Slice, 1/3 of each pizza.

Section 1

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.

Leave pizzas in their own pan and use segregated utensils to avoid cross contamination.

Gluten Free Fresh Veggie Pizza

Nutrition Facts

Servings Per Container 1

Serving Size 0.33 each

Amount Per Serving

Calories **252**

% Daily Value*

Total Fat 4g **5%**

Saturated Fat 0g **2%**

Trans Fat 0g

Cholesterol 10mg **3%**

Sodium 768mg **33%**

Total Carbohydrate 35g **13%**

Dietary Fiber 4g **15%**

Sugars 4g

Includes 0g Added Sugars **0%**

Protein 21g **43%**

Vitamin D: 0% DV • Potassium: 3% DV

Calcium: 43% DV • Vitamin A: 3% DV

Iron: 4% DV • Vitamin C: 13% DV

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.