

GR-272679 · Pizza Salad · 1 each · 100 servings

Grain: 2

Meat: 2

Fruit: 1/2

Dark Green: 1/2

Red/Orange: 1/8

Other Veg: 1/8

Milk

Soy

Wheat

Section 1

Lettuce, Cos or Romaine, Shredded
6 1/4 gal

Tomatoes, Red, Fresh, Diced
5 lb

Mushrooms, white, fresh, raw, slices
10 lb

Pepperoni, Turkey, Sliced
8 1/2 lb

Cheese, mozzarella, nonfat
6 1/2 lb

Croutons, Whole Grain
1 1/2 lb

Salad Dressing, Italian, Lite
9 3/8 lb

Strawberries, Frozen, Diced, 4.5 oz
cup, USDA
100 each

Flatbread, Whole Grain, 6"
100 each

1. 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.

2. 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, ~15 slices (1.3 oz) evenly.

Add 1 oz. of **shredded cheese** to each using a 2 oz. spoodle.

Add 2 Tbspn **croutons** on top or in a separate package.

Add 1.5 oz portioned cup or one packet of reduced fat **Italian dressing**.

Add one **frozen strawberry cup**

Serve with **whole grain flatbread**.

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.

3. Hold:

Hold at or below 41°F for service.

CCP: Hold below 41°F

4. Serve:

One grab and go Pizza Salad provides

Pizza Salad

Nutrition Facts

Servings Per Container 1

Serving Size 1 each

Amount Per Serving

Calories **434**

% Daily Value*

Total Fat 11g **14%**

Saturated Fat 2g **8%**

Trans Fat 0g

Cholesterol 31mg **10%**

Sodium 1277mg **56%**

Total Carbohydrate 63g **23%**

Dietary Fiber 7g **26%**

Sugars 23g

Includes 5g Added Sugars **9%**

Protein 24g **48%**

Vitamin D: 0% DV • Potassium: 4% DV

Calcium: 25% DV • Vitamin A: 1% DV

Iron: 14% DV • Vitamin C: 1% 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.