GR-273741 · Veggie Pizza with Fresh Mushrooms · 1 each · 96 servings

Grain: 2 | Meat: 2 | Red/Orange: 1/8 | Other Veg: 3/4 | Wheat | Sulfur Dioxide And Sulfits | Egg | Milk | Soy

16" presheeted pizza dough, whole grain 12 each	**Pizza Sauce, 106oz can** 3 qt	**Pepper/Onion Blend, No Salt Added, Frozen** 8 lb
Mushrooms, white, fresh, raw, slices 8 lb	**Cheese, mozzarella, nonfat** 12 lb	**Spices, oregano, dried** 2 tbsp, ground

1. **Prior to Day of Service:** Clean and sanitize prep area. Wash hands thoroughly.

   Prep: Pull 3 full sheet pans and spray generously with pan spray. Pull 1 case of **pizza crusts** from freezer and place at workstation. Wash hands thoroughly.

   Remove 12 pieces of dough from the case. Lay 1 pre-sheeted piece of dough on each well-oiled sheet pan. Spray dough and top with the parchment paper from between each piece of dough. Spray parchment paper. Repeat to stack each pan 4 high. Spray plastic wrap and cover pizza stacks completely.

   Sheeted doughs can be stacked 4 high when separated with oiled paper. It is VERY important to cover the pan of dough with oiled plastic to prevent dough from drying out during thawing.

2. **Hold:** Place the covered dough in the cooler to thaw 24 hours or overnight. Dough can stay in the cooler up to 3 days.

   CCP: Hold at or below 41°F.

3. **Day of Service:** Clean and sanitize workstation. Wash hand thoroughly.

   Prep: Pull dough from cooler and place on rolling rack. Allow dough to temper for 2 hours, depending on room temperature. It is IMPORTANT to allow the covered, thawed dough to age (temper) at room temperature until it is light and fluffy. Tempering produces a tender, flavorful crust for your pizza

4. **Prep:** Pull **pizza sauce** from storage. Wipe off lids, open and carefully discard lids. Pull **pepper and onion mix** from freezer and place at workstation. Pull **mushrooms** and **cheese** from cooler and place at workstation. Pull dried **oregano**. Wash hands thoroughly. Slice mushrooms if not pre-sliced. Place frozen peppers and onions in food storage container. Put cheese in food storage container. Put sauce into a food storage container. Set up assembly line

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

5. **Prep:** Pull 12 sheet pans and spray thoroughly. Wash hands thoroughly. Place each piece of pizza dough carefully onto well-greased sheet pans.

   Top each pizza dough with 1- 6 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.

   Add 16 oz. or 1 quart of shredded mozzarella cheese starting from the outside and working into the center of the pizza.

   Sprinkle 1 cup of sliced fresh mushrooms on each pizza using 1- 8 oz. spoodle.

   Sprinkle 1 cup of frozen sliced peppers and onions on each pizza using 1- 8 oz. spoodle.

6. **Cook:** Bake in convection oven at 375° F for 13 - 15 minutes. Bake until dough is crisp and cheese is melted and golden.
7. 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.
8. **Hold:** Hold pizzas in warmers above 135°F.

   CCP: Hold above 135°F CCP: Batch cook as necessary to insure best end product and nutritional.
9. **Serve:** 1 Slice, 1/8 of each pizza

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Nutrition Facts

Servings Per Container 1

Serving Size 1 each

Amount Per Serving

Calories	**279**
	% Daily Value*
Total Fat 2g	**2%**
Saturated Fat 0g	**1%**
Trans Fat 0g	
Cholesterol 10mg	**3%**
Sodium 610mg	**27%**
Total Carbohydrate 39g	**14%**
Dietary Fiber 5g	**19%**
Sugars 8g	
Includes 4g Added Sugars	**8%**
Protein 27g	**54%**

Vitamin D: 0% DV	•	Vitamin C: 1% DV
Calcium: 44% DV	•	Thiamin (Vitamin B1): 19% DV
Iron: 14% DV	•	Riboflavin (Vitamin B2): 9% DV
Potassium: 11% DV	•	Niacin (Vitamin B3): 12% DV
Vitamin A: 3% 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.