

# Recipe Prep Sheet

Adams 12 Five Star Schools

## 1493 - PIZZA, TACO 8 CUT

Recipe HACCP Process: #2 Same Day Service

Source: ENTREE

Number of Portions: 8

Portion Size: SLICE

Ingredient #	Ingredient Name	Measurements	Instructions
990239	PIZZA CRUST 16" RICHES	1 EACH	
R-000789	BEANS, REFRIED VEG	4 (1/2 CUP)	<p><b>CCP: WASH HANDS FOR 20 SECONDS BEFORE STARTING</b>  <b>CCP: CLEAN GLOVES MUST BE WORN BY ALL EMPLOYEES WHEN HANDLING ANY FOOD PRODUCT.</b></p> <p><b>Day of Service:</b>  <b>Beans:</b></p> <ol style="list-style-type: none"> <li>1. Prepare Refried Beans according to the recipe.</li> </ol> <p><b>Assembly:</b></p> <ol style="list-style-type: none"> <li>1. Keep pizza crust frozen until right before assembly for best results</li> <li>2. Remove frozen pizza crust from freezer. Place on parchment paper lined sheet pan.</li> <li>3. Per crust, spread 1 3/4 cups of pre-made refried beans per pizza (about 14 ounces). Spread beans to the edge, leaving 1/2" of crust un-topped.</li> <li>4. Evenly sprinkle 4oz of diced green chilis over beans.</li> <li>5. Top bean mixture with 12 oz shredded cheese. Sprinkle evenly.</li> </ol> <p><b>Cooking:</b></p> <ol style="list-style-type: none"> <li>1. Preheat oven to 375 degrees.</li> <li>2. Bake pizza for 6-9 minutes or until crust is golden and internal temperatures reaches 150 degrees.</li> <li>3. Immediately place in hot box. Cut pizza immediately prior to serving. Allowing pizza to cool before cutting will provide better results.</li> <li>4. Cut pizza into 8 even pieces.</li> </ol> <p><b>Serving Notes</b>  <b>Serve:</b> 1 Slice per Student  <b>Service Option:</b> Tray  <b>Serving Utensil:</b> Spatula or Tongs  <b>Contribution:</b> 1 Slice = 2 M/P and 2 B/G</p> <p><b>CCP: HEAT TO 150°F OR HIGHER</b>  <b>CCP: HOLD AT 140°F OR HIGHER; HOT SERVICE AT 135°F OR HIGHER</b></p>
000269	CHEESE, BLEND CHED & MONTEREY SHRED	12 oz	

\*N/A\* - denotes a nutrient that is either missing or incomplete for an individual ingredient

\* - denotes combined nutrient totals with either missing or incomplete nutrient data

<sup>1</sup> - denotes required nutrient values

<sup>2</sup> - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

**NOTICE:** The data contained within this report and the Mosaic® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

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\*Nutrients are based upon 1 Portion Size (SLICE)

Calories <sup>1</sup>	411.082 kcal	Total Fat	17.441 g	Total Dietary Fiber	7.555 g	Vitamin C	*0.888* mg	38.185% Calories from Total Fat
Saturated Fat <sup>1</sup>	9.614 g	Trans Fat <sup>2</sup>	*0.000* g	Protein	20.692 g	Iron	*1.222* mg	21.049% Calories from Sat Fat
Sodium <sup>1</sup>	928.800 mg	Cholesterol	37.968 mg	Vitamin A	*375.263* IU	Water	*56.446* g	*0.000%* Calories from Trans Fat
Sugars	*2.338* g	Carbohydrate	43.877 g	Calcium	*332.631* mg	Ash	*N/A* g	42.694% Calories from Carbohydrates
Moisture Change	0.000 %	Fat Change	0.000 %	Portion Cost	\$0.115			20.134% Calories from Protein
Type of Fat	-							

## Components

Meat/Meat ALT	2 oz eq	Grain	2 oz eq	Fruit	cup	Vegetable	cup	Milk	cup
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## Allergens

Milk	Soy	Wheat						
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