

Pizza with Ground Pork Topping

Meat/Meat Alternate-Vegetable-Grains/Breads

Main Dishes

D-31A

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Pizza dough in pans (18" x 26" x 1") OR (18" x 13" x 1")		2 ½ sheet pans		5 sheet pans	1. For pizza crust: Use Pizza Crust recipe (see B-14) or Pourable Pizza Crust recipe (see B-15).
Raw ground pork (no more than 20% fat)	4 lb 4 oz		8 lb 8 oz		2. For pizza topping: Brown ground pork. Drain. Continue immediately. Add onions and granulated garlic. Cook for 5 minutes.
*Fresh onions, chopped OR Dehydrated onions	5 oz OR 1 oz	¾ cup 2 Tbsp OR ½ cup	10 oz OR 2 oz	1 ¾ cups OR 1 cup	
Granulated garlic		2 ½ tsp		1 Tbsp 2 tsp	
Ground black or white pepper		1 ½ tsp		1 Tbsp	3. Add pepper, tomato paste, water, salt, parsley, basil, oregano, marjoram, thyme, fennel seed, sage, and red pepper (optional). Simmer for 15 minutes.
Canned tomato paste	1 lb 12 oz	3 cups 2 Tbsp (¼ No. 10 can)	3 lb 8 oz	1 qt 2 ¼ cups (½ No. 10 can)	
Water		1 qt 3 cups		3 qt 2 cups	
Salt		1 tsp		2 tsp	
Dried parsley		1 ½ tsp		1 Tbsp	
Dried basil		2 tsp		1 Tbsp 1 tsp	
Dried oregano		2 tsp		1 Tbsp 1 tsp	
Dried marjoram		½ tsp		1 tsp	
Dried thyme		½ tsp		1 tsp	
Fennel seed		1 Tbsp		2 Tbsp	
Ground sage		1 tsp		2 tsp	
Red pepper, crushed (optional)		¼ tsp		½ tsp	
Lite mozzarella cheese, shredded	3 lb 2 oz	3 qt ½ cup	6 lb 4 oz	1 gal 2 ¼ qt	4. Sprinkle 8 oz (2 cups) shredded cheese evenly over each sheet pan. Sprinkle 4 oz (1 cup) shredded cheese evenly over each half-sheet pan.
					5. Spread 3 lb 8 oz (1 qt 1 ¼ cups) of pork mixture over cheese on each sheet pan. Spread 1 lb 12 oz (2 ½ cups 2 Tbsp) of pork mixture over cheese on each half-sheet pan.

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	6. Sprinkle 12 oz (3 cups) shredded cheese evenly over the top of each sheet pan, and 6 oz (1 ½ cups) over the top of each half-sheet pan.
	7. Bake until crust is lightly browned: Conventional oven: 475° F for 15-18 minutes Convection oven: 450° F for 15 minutes CCP: Heat to 155° F or higher for 15 seconds.
	8. CCP: Hold for hot service at 135° F or higher. Cut each sheet pan 4 x 5 (20 pieces per pan). Cut each half-sheet pan 2 x 5 (10 pieces per pan).

Comments:

*See Marketing Guide.

Marketing Guide for Selected Items

Food as Purchased for	50 Servings	100 Servinas
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Mature onions	6 oz	12 oz
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SERVING:

1 piece provides 2 oz equivalent meat/meat alternate, ¼ cup of vegetable, and 2 servings of grains/breads.

YIELD:

50 Servings: about 13 lb 5 ½ oz

100 Servings: about 26 lb 10 oz

VOLUME:

50 Servings: 2 ½ sheet pans

100 Servings: 5 sheet pans

Tested 2004

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Nutrients Per Serving					
Calories	292	Saturated Fat	3.79 g	Iron	2.60 mg
Protein	18.78 g	Cholesterol	40 mg	Calcium	226 mg
Carbohydrate	30.78 g	Vitamin A	524 IU	Sodium	296 mg
Total Fat	10.17 g	Vitamin C	10.0 mg	Dietary Fiber	2.0 g