

Pizza with Ground Beef Topping

Meat/Meat Alternate-Vegetable-Grains/Breads

Main Dishes

D-31

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 beef (no more than 20% fat)	3 lb 4 oz		6 lb 8 oz		2. For pizza topping: Brown ground beef. 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	
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)	3. Add tomato paste, pepper, water, salt, parsley, basil, oregano, marjoram, and thyme. Simmer for 15 minutes.
Ground black or white pepper		1 ½ tsp		1 Tbsp	
Water		2 qt		1 gal	
Salt		2 tsp		1 Tbsp 1 tsp	
Dried parsley		3 Tbsp		¼ cup 2 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	
Lite mozzarella cheese, shredded	4 lb	1 gal	8 lb	2 gal	4. Sprinkle 8 ½ oz (2 cups 2 Tbsp) shredded cheese evenly over each sheet pan. Sprinkle 4 ¼ oz (1 cup 1 Tbsp) shredded cheese evenly over each half-sheet pan.
					5. Spread 3 lb 5 oz (1 qt 1 cup) beef mixture over cheese in each sheet pan. Spread 1 lb 10 ½ oz (2 cups 2 Tbsp) beef mixture over cheese in each half-sheet pan.
					6. Sprinkle 1 lb 1 oz (4 ¼ cups) shredded cheese evenly over topping in each sheet pan. Sprinkle 8 ½ oz (2 cups 2 Tbsp) shredded cheese evenly over topping in each half-sheet pan.

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	<p>7. Bake until crust is lightly browned: Conventional oven: 475° F for 15-18 minutes Convection oven: 450° F for 15 minutes</p> <p>CCP: Heat to 155° F or higher for 15 seconds.</p>
	<p>8. CCP: Hold for hot service at 135° F or higher.</p> <p>Cut each sheet pan 4 x 5 (20 pieces per pan). Cut each half-sheet pan 2 x 5 (10 pieces per pan).</p>

Comments:

*See Marketing Guide.

Marketing Guide for Selected Items

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

SERVING:

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

YIELD:

50 Servings: about 15 lb

100 Servings: about 30 lb

VOLUME:

50 Servings: 2 ½ sheet pans

100 Servings: 5 sheet pans

Tested 2004

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Nutrients Per Serving					
Calories	294	Saturated Fat	4.39 g	Iron	2.82 mg
Protein	20.12 g	Cholesterol	32 mg	Calcium	287 mg
Carbohydrate	30.98 g	Vitamin A	561 IU	Sodium	383 mg
Total Fat	9.60 g	Vitamin C	9.4 mg	Dietary Fiber	1.9 g