

Vegetable Pizza

Main Dishes

D-30A

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 dough, use Pizza Crust recipe (see B-14) or Pourable Pizza Crust recipe (see B-15).
*Fresh onions, chopped OR Dehydrated onions	12 oz OR 2 ¼ oz	2 cups 2 Tbsp OR 1 cup 2 Tbsp	1 lb 8 oz OR 4 ½ oz	1 qt ¼ cup OR 2 ¼ cups	2. Combine onions, seasonings, granulated garlic, pepper, tomato paste, water, and tomatoes. Simmer for 15 minutes. Reserve for step 4.
†Seasonings Dried basil Dried oregano Dried marjoram Dried thyme		3 Tbsp 3 Tbsp 2 Tbsp 1 ½ tsp 1 ½ tsp		¼ cup 2 Tbsp ¼ cup 2 Tbsp ¼ cup 1 Tbsp 1 Tbsp	
Granulated garlic		2 ½ tsp		1 Tbsp 2 tsp	
Ground black or white pepper		1 tsp		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)	
Water		1 qt 3 cups		3 qt 2 cups	
* Fresh tomatoes, diced	1 lb 8 oz	3 ¼ cups 2 Tbsp	3 lb	1 qt 2 ¾ cups	
*Fresh mixed vegetable * Fresh green peppers, chopped * Fresh broccoli, chopped * Fresh mushrooms, sliced * Fresh onions, chopped * Fresh yellow squash, sliced * Fresh zucchini, sliced	1 lb 8 oz 9 ½ oz 12 oz 1 lb 4 oz 14 oz	3 cups 2 Tbsp 2 ½ cups 2 Tbsp 1 ¼ cups 2 cups 1 qt 1 cup 3 cups	2 lb 1 lb 1 lb 3 oz 1 lb 8 oz 2 lb 8 oz 1 lb 12 oz	1 qt 2 ¼ cups 1 qt 1 ¼ cups 2 1/2 cups 1 qt 2 qt 2 cups 1 qt 2 cups	3. Combine raw mixed vegetables and reserve for step 4.
Lite mozzarella cheese, shredded	4 lb 3 ½ oz	1 gal ¾ cup	8 lb 7 oz	2 gal 1¾ cups	4. Layer each pizza as follows: Sheet pan 1st layer-9 oz (2 ¼ cups) shredded cheese 2nd layer-2 lb 12 oz (1 qt 1 ½) cups tomato mixture 3rd layer-9 oz (2 ¼ cups) shredded cheese 4th layer-1 lb 15 ¾ oz(3 ½ cups) vegetables 5th layer-9 oz (2 ¼ cups) shredded cheese Half-sheet pan 1st layer-4 ½ oz (1 cup 2 Tbsp) shredded

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	cheese 2nd layer-1 lb 6 oz (2 ¾ cup) tomato mixture 3rd layer-4 ½ oz (1 cup 2 Tbsp) shredded cheese 4th layer-15 ¾ oz (1 ¾ cups) vegetables 5th layer-4 ½ oz (1 cup 2 Tbsp) shredded cheese
	5. Bake: Conventional oven: 450° F for 20-25 minutes Convection oven: 350° F for 25 minutes
	6. Remove from oven. Let stand for 10 minutes before cutting.
	7. CCP: Hold 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.

†Italian Seasoning Mix (see G-01, Sauces, Gravies, and Seasonings Mixes) may be used to replace these ingredients. For 50 servings, use ½ cup 1 Tbsp Italian Seasoning Mix. For 100 servings, use 1 cup 2 Tbsp Italian Seasoning Mix.

Marketing Guide for Selected Items

Food as Purchased for	50 Servings	100 Servings
Mature onions	1 lb 12 oz	3 lb 8 oz
Tomatoes	1 lb 12 oz	3 lb 8 oz
Green peppers	1 lb 4 oz	2 lb 8 oz
Broccoli	10 oz	1 lb 4 oz
Mushrooms	10 oz	1 lb 4 oz
Yellow squash	1 lb 5 oz	1 lb 10 oz
Zucchini	1 lb	2 lb

SERVING:	YIELD:	VOLUME:
1 piece provides 1 ¼ oz equivalent meat/meat alternate, ½ cup of vegetable, and 2 servings of grains/breads.	50 Servings: 50 pieces	50 Servings: 2 ½ sheet pans
	100 Servings: 100 pieces	100 Servings: 5 sheet pans

Tested 2004

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Nutrients Per Serving					
Calories	265	Saturated Fat	4.17 g	Iron	2.68 mg
Protein	14.26 g	Cholesterol	22 mg	Calcium	282 mg
Carbohydrate	34.07 g	Vitamin A	879 IU	Sodium	403 mg
Total Fat	8.17 g	Vitamin C	20.9 mg	Dietary Fiber	2.8 g