

# Pizza with Cheese Topping

Meat/Meat Alternate-Vegetable-Grains/Breads

Main Dishes

D-30

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	5 oz OR 1 oz	¾ cup 2 Tbsp OR ½ cup	10 oz OR 2 oz	1 ¾ cups OR 1 cup	2. Combine onions, granulated garlic, pepper, tomato paste, water, salt, basil, oregano, marjoram, and thyme. Simmer for 15 minutes.
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	
Salt		2 tsp		1 Tbsp 1 tsp	
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	6 lb 4 oz	1 gal 2 ¼ qt	12 lb 8 oz	3 gal 2 cups	3. Sprinkle 12 oz (3 cups) shredded cheese evenly over each sheet pan. Sprinkle 6 oz (1 ½ cups) shredded cheese evenly over each half-sheet pan.
					4. Spread 1 qt ¼ cup tomato mixture over cheese in each sheet pan. Spread 2 cups 2 Tbsp tomato mixture over cheese in each half-sheet pan.
					5. Sprinkle 1 lb 12 oz (1 qt 3 cups) remaining shredded cheese evenly over tomato mixture in each sheet pan. Sprinkle 14 oz (3 ½ cups) shredded cheese evenly over tomato mixture in each half-sheet pan.
					6. Bake until crust is lightly browned: Conventional oven: 475° F for 15-18 minutes Convection oven: 450° F for 15 minutes
					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

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(10 pieces per pan).

Comments:

\*See Marketing Guide.

## Marketing Guide for Selected Items

Food as Purchased for	50 Servings	100 Servings
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 16 lb 4 oz

**100 Servings:** about 32 lb 8 oz

### VOLUME:

**50 Servings:** 2 ½ sheet pans

**100 Servings:** 5 sheet pans

Tested 2004

## Nutrients Per Serving

<b>Calories</b>	280	<b>Saturated Fat</b>	4.17 g	<b>Iron</b>	2.17 mg
<b>Protein</b>	19.85 g	<b>Cholesterol</b>	19 mg	<b>Calcium</b>	430 mg
<b>Carbohydrate</b>	31.42 g	<b>Vitamin A</b>	624 IU	<b>Sodium</b>	497 mg
<b>Total Fat</b>	8.06 g	<b>Vitamin C</b>	7.0 mg	<b>Dietary Fiber</b>	1.9 g