

Recipe Prep Sheet

American Dairy Association North East

990049 - Hawaiian Pizza

Recipe HACCP Process: #2 Same Day Service

Source: DSB

Number of Portions: 8

Portion Size: slices

Ingredient #	Ingredient Name	Measurements	Instructions
051558	Cheese, Mozzarella, Lite, Shredded	1 LB	No Instructions Assigned
051575	PIZZA CRUST	8 slice	
902400	PINEAPPLE, CANNED, TIDBITS, SOLIDS AND LIQUID	1 CUP	<p>Wet your hands with clean,running water — either warm or cold. Apply soap and lather well. Rub your hands vigorously for at least 20 seconds. Remember to scrub all surfaces,including the backs of your hands,...Rinse well. Dry your hands with a clean towel or air-dry them.</p> <p>Prepare all the ingredients. Slice onions,dice turkey ham,dice peppers (jalapeno peppers are optional). Drain pineapple. Shred cheese.</p> <p>Prepare Pizza:</p> <p>Distribute 2 cups of mozzarella cheese across the crust. Top with pineapple,onions,peppers and diced turkey ham.</p> <p>Bake pizza at 425 degrees for 10-15 minutes until crust is browned and cheese is melted.</p> <p>CCP: Hold for hot service at 135° F or higher</p> <p>CCP: Hold at 135° F or higher.</p>
799908	ONIONS,RED,RAW	1 CUP, sliced	
799946	PEPPERS,JALAPENO,RAW	1/4 CUP, diced	
011821	PEPPERS,SWEET,RED,RAW	1 CUP, chopped	
799950	TURKEY HAM, SMOKED, WATER ADDED, COOKED THEN	4 oz, diced 1/4"	

*Nutrients are based upon 1 Portion Size (slices)

Calories ¹	294.792 kcal	Total Fat	8.421 g	Total Dietary Fiber	3.422 g	Vitamin C	*30.573* mg	25.710% Calories from Total Fat
Saturated Fat ¹	4.320 g	Trans Fat ²	*0.031* g	Protein	21.369 g	Iron	*1.166* mg	13.188% Calories from Sat Fat
Sodium ¹	531.559 mg	Cholesterol	27.841 mg	Vitamin A	*626.051* IU	Water	*57.465* g	*0.093%* Calories from Trans Fat
Sugars	*1.261* g	Carbohydrate	33.903 g	Calcium	*13.251* mg	Ash	*N/A* g	46.002% Calories from Carbohydrates
Moisture Change	0.000 %	Fat Change	0.000 %	Portion Cost	\$0.000			28.995% Calories from Protein
Type of Fat	-							

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

¹ - denotes required nutrient values

² - 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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Components					
Meat/Meat ALT	2 oz eq	Grain	2 oz eq	Fruit	cup
				Vegetable	cup
				Milk	cup

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