

Recipe Prep Sheet

American Dairy Association North East

990098 - Pizza Bento Box

Recipe HACCP Process: #1 No Cook
 Source: DSB
 Number of Portions: 50
 Portion Size: EACH

Ingredient #	Ingredient Name	Measurements	Instructions
990125	TOMATO SAUCE,CND,MARINARA SAUCE	3 qt + 1/2 CUP	No Instructions Assigned
011333	PEPPERS,SWEET,GREEN,RAW	3 1/4 CUP, chopped	<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 and place in box as follows:</p> <p>Chop peppers,combine with olives,and portion in a 2 oz souffle cup with lid.</p> <p>Portion 2 oz. mozzarella cheese into one of the smaller compartments.</p> <p>Place the peppers cup and 6 slices of pepperoni in the other small compartment.</p> <p>Place the flatbread in the larger compartment and add a portioned 2 oz cup of marinara sauce.</p> <p>CCP: Hold for cold service at 41° F or lower.</p> <p>CCP: Refrigerate until served.</p>
011821	PEPPERS,SWEET,RED,RAW	3 1/4 CUP, chopped	
799982	OLIVES,RIPE,CND (SMALL-EXTRA LRG)	3 1/4 cup	
990377	Pepperoni, Turkey	3 LB	
051558	Cheese, Mozzarella, Lite, Shredded	6 LB + 4 OZ	
018973	FOCACCIA,ITALIAN FLATBREAD,PLN	50 PIECE	

*Nutrients are based upon 1 Portion Size (EACH)

Calories ¹	363.411 kcal	Total Fat	15.791 g	Total Dietary Fiber	3.986 g	Vitamin C	*28.233* mg	39.108% Calories from Total Fat
Saturated Fat ¹	5.700 g	Trans Fat ²	*0.000* g	Protein	25.441 g	Iron	*3.180* mg	14.115% Calories from Sat Fat
Sodium ¹	1351.279 mg	Cholesterol	38.158 mg	Vitamin A	*1262.610* IU	Water	*102.749* g	*0.000%* Calories from Trans Fat
Sugars	*1.637* g	Carbohydrate	31.101 g	Calcium	*40.534* mg	Ash	*N/A* g	34.232% Calories from Carbohydrates
Moisture Change	0.000 %	Fat Change	0.000 %	Portion Cost	\$0.000			28.002% 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	.25 cup
				Milk	cup

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