

Recipe Prep Sheet

American Dairy Association North East

990060 - Pizza Salad

Recipe HACCP Process: #1 No Cook

Source: DSB

Number of Portions: 50

Portion Size: EACH

Ingredient #	Ingredient Name	Measurements	Instructions
990376	Italian Dressing Low Calorie	1 qt + 1 pint	<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>For Dressing:</p> <p>Mix together Italian dressing and marinara sauce. Portion into 2-oz souffle cups with lids and set aside.</p> <p>CCP: Refrigerate until served.</p>
121796	Marinara Sauce	1 qt + 1 pint	

**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.

Recipe Prep Sheet

American Dairy Association North East

Ingredient #	Ingredient Name	Measurements	Instructions
050465	SPAGHETTI, WHOLE GRAIN, DRY	7 lb	Gather all other ingredients. Chop as needed the tomatoes,peppers,onions,and olives. Cook the pasta and drain. Preparing the Parfait: In a 16-oz. parfait cup,layer the ingredients as follows: 3/4 cup spaghetti 1/4 cup tomatoes 1/4 cup green pepper 2 Tbsp red pepper 2 Tbsp red onion 1/4 cup sliced black olives 6 slices of turkey pepperoni 1/4 cup mozzarella cheese Cover with flat lid. Place dressing PC on top of flat lid. Cover with dome lid. CCP: Hold for cold service at 41° F or lower. CCP: Refrigerate until served.
011529	TOMATOES,RED,RIPE,RAW,YEAR RND AVERAGE	12 cup, chopped or sliced	
011333	PEPPERS,SWEET,GREEN,RAW	12 CUP, chopped	
011821	PEPPERS,SWEET,RED,RAW	6 CUP, chopped	
901062	ONIONS,RED,RAW	6 CUP, chopped	
799982	OLIVES,RIPE,CND (SMALL-EXTRA LRG)	12 cup	
990377	Pepperoni, Turkey	1 LB + 6 oz	
051558	Cheese, Mozzarella, Lite, Shredded	6 LB + 8 OZ	

*Nutrients are based upon 1 Portion Size (EACH)

Calories ¹	468.335 kcal	Total Fat	13.471 g	Total Dietary Fiber	9.620 g	Vitamin C	*59.213* mg	25.888% Calories from Total Fat
Saturated Fat ¹	5.244 g	Trans Fat ²	*0.000* g	Protein	28.107 g	Iron	*4.113* mg	10.077% Calories from Sat Fat
Sodium ¹	1091.725 mg	Cholesterol	29.266 mg	Vitamin A	*1313.710* IU	Water	*133.806* g	*0.000%* Calories from Trans Fat
Sugars	*3.702* g	Carbohydrate	63.742 g	Calcium	*75.333* mg	Ash	*N/A* g	54.441% Calories from Carbohydrates
Moisture Change	0.000 %	Fat Change	0.000 %	Portion Cost	\$0.000			24.006% 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.

Recipe Prep Sheet

American Dairy Association North East

Components					
Meat/Meat ALT	2 oz eq	Grain	1.5 oz eq	Fruit	cup
				Vegetable	.5 cup
				Milk	cup

**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.