

Recipe Prep Sheet

American Dairy Association North East

990125 - Cheesy BBQ Chicken Pizza

Recipe HACCP Process: #3 Complex Food Preparation

Source: ADANE

Number of Portions: 80

Portion Size: 1/10 pie slice

Ingredient #	Ingredient Name	Measurements	Instructions
005326	CHICKEN BREAST TENDERS,CKD	48 piece	<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>Thaw chicken tenders in the refrigerator. Note: For this recipe 3 strips equal 2 M/MA; products may vary. CCP: Hold at 41°F or below</p>
051575	PIZZA CRUST	8 each	
001042	CHEESE, AMERICAN, SLICED	2 lb	
014429	WATER	2 CUP	
799955	SALSA, LOW-SODIUM, CANNED	1/2 CUP	
051557	Cheese, Cheddar, Yellow, Shredded	3 LB	
051558	Cheese, Mozzarella, Shredded	3 LB	
121802	Low Sodium BBQ sauce	1 1/2 cup	
			Follow manufacturer's recommendation when preparing pizza pie pan and crust.
			Prepare school made nacho cheese sauce: Spray 4-inch half size pan with pan release. Cut or tear 2 lbs of sliced cheese and place in pan. Add 2 c water. Steam uncovered for 25 minutes or longer if cheese is not fully melted. Using a stiff whisk, add 1/2 c salsa, and stir cheese until smooth, about 2 minutes. Cover and hold hot until ready to use. Note: Sauce will thicken in warmer. CCP: Hold at 135°F or above.
			Preheat oven according to crust recommendations.
			Combine cheddar and mozzarella cheeses. Dice chicken tenders into small, 1/4 inch bite-size pieces. CCP: Hold at 41°F or below
			Using 6 oz spoodle, pour nacho cheese sauce in center of dough and work toward the edges in a circular motion. Do not allow sauce to touch outer edges.
			Using a 1-quart container, top each pie with 3 cups (12 oz) of cheese blend. Empty the container of cheese over the pie; then use freshly-gloved hands to spread the cheese.
			Using a 1 c container, top each pie with 8 oz (~2 c) diced chicken.
			Bake Pizza to manufacturers recommendations. CCP: Cook to a minimum internal temperature of 135°F.

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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Ingredient #	Ingredient Name	Measurements	Instructions
			Using a squeeze bottle, drizzle pie evenly with 3 tablespoons of BBQ sauce. For appeal, drizzle lengthwise across pie, then spin the pan, turn and drizzle across pie again to create cross marks.
			Hold hot until ready to serve. Cut into 8 or 10 equal slices. For K-8, use a serving size of 1/10 pie (2 M/MA; 1 1/2 G), for a yield of 80 servings. For 9-12, use a serving size of 1/8 pie (2 1/2 M/MA; 2 G), for a yield of 64 servings. CCP: Hold at 135°F or above.

*Nutrients are based upon 1 Portion Size (1/10 pie slice)

Calories ¹	189.594 kcal	Total Fat	12.112 g	Total Dietary Fiber	0.303 g	Vitamin C	*0.221* mg	57.496% Calories from Total Fat
Saturated Fat ¹	7.209 g	Trans Fat ²	*0.133* g	Protein	12.544 g	Iron	*0.313* mg	34.223% Calories from Sat Fat
Sodium ¹	462.631 mg	Cholesterol	39.689 mg	Vitamin A	*147.939* IU	Water	*17.522* g	*0.633%* Calories from Trans Fat
Sugars	*1.599* g	Carbohydrate	6.935 g	Calcium	*123.096* mg	Ash	*N/A* g	14.632% Calories from Carbohydrates
Moisture Change	0.000 %	Fat Change	0.000 %	Portion Cost	\$0.000			26.465% Calories from Protein
Type of Fat	-							

Components

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