

Recipe Prep Sheet

American Dairy Association North East

990129 - Nacho Pizza

Recipe HACCP Process: #3 Complex Food Preparation

Source: ADANE

Number of Portions: 80

Portion Size: 1/10-1/8 slice

| Ingredient # | Ingredient Name | Measurements | Instructions |
|--------------|---|--------------|---|
| 051556 | Cheese, Cheddar, Yellow, Reduced Fat, Shredde | 3 LB | No Instructions Assigned |
| 120317 | Chunky Salsa - Mild | 1 qt + 2 cup | |
| 990369 | Taco Meat Beef | 4 LB | |
| 902365 | BEANS, BLACK TURTLE, CANNED, SOLIDS AND LIQUI | 1 qt | |
| 001314 | YOGURT,GREEK,NONFAT,PLN, | 1 qt + 3 cup | |
| 009160 | LIME JUICE,RAW | 1/2 CUP | |
| 990393 | Chipotle Peppers in Adobo Sauce | 1/2 cup | |
| 051558 | Cheese, Mozzarella, Shredded | 3 LB | <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 taco meat in the refrigerator. CCP: Hold at 41°F or below</p> |
| 051575 | PIZZA CRUST | 8 each | |
| | | | Follow manufacturer's recommendation when preparing pizza pie pan and crust. |
| | | | Combine cheddar and mozzarella cheese. CCP: Hold at 41°F or below |
| | | | Drain and rinse black beans. Place in refrigerator until ready to use. |
| | | | Finely dice chipotle peppers in Adobo sauce: Prepare chipotle yogurt by whisking together Greek yogurt, lime juice, and diced chipotle peppers in Adobo. |
| | | | Using a squeeze bottle, portion into 64 1 oz cups for service or offer as a garnish on the line. CCP: Hold at 41°F or below |
| | | | Preheat oven according to crust recommendations. |

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 6 oz spoodle, pour salsa in center of dough and work toward the edges in a circular motion. Do not allow sauce to touch outer edges. Top with 1 cup of cheddar and mozzarella cheese mixture. |
| | | | Top each pie evenly with 6 oz. (~1 . c) of taco meat. Using a #8 scoop, top each pie evenly with 1 1/2 c black beans. |
| | | | Bake according manufacturer's recommendations. CCP: Cook to a minimum internal temperature of 165°F for school made taco meat/135°F for purchased, precooked taco meat. |
| | | | Hold hot until ready to serve. Cut into 8 or 10 equal slices. CCP: Hold and serve at 135°F or above. |
| | | | Serve with 1 oz. chipotle yogurt or offer as a garnish. |
| | | | Hold hot until ready to serve. Cut into 8 or 10 equal slices. CCP: Hold and serve at 135°F or above. |
| | | | Serving Sizes: K-8 - 1/10 pie (2 M/MA, 1 1/2 B/G - 80 servings) 9-12 - 1/8 pie (2 1/2 M/MA, 2 B/G - 64 servings) |

*Nutrients are based upon 1 Portion Size (1/10-1/8 slice)

| | | | | | | | | |
|----------------------------|--------------|------------------------|-----------|---------------------|--------------|-----------|------------|-------------------------------------|
| Calories ¹ | 155.059 kcal | Total Fat | 23.750 g | Total Dietary Fiber | 2.025 g | Vitamin C | *2.389* mg | 137.850% Calories from Total Fat |
| Saturated Fat ¹ | 4.479 g | Trans Fat ² | 0.003 g | Protein | 14.196 g | Iron | *0.995* mg | 25.995% Calories from Sat Fat |
| Sodium ¹ | 506.129 mg | Cholesterol | 32.921 mg | Vitamin A | *123.805* IU | Water | *7.067* g | 0.020% Calories from Trans Fat |
| Sugars | *1.333* g | Carbohydrate | 8.471 g | Calcium | *19.978* mg | Ash | *N/A* g | 21.852% Calories from Carbohydrates |
| Moisture Change | 0.000 % | Fat Change | 0.000 % | Portion Cost | \$0.000 | | | 36.621% 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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