Recipe Prep Sheet

990132 - Shazam Pizza

Recipe HACCP Process: #2 Same Day Service
Source:
Number of Portions: 80
Portion Size: 1 slice

Ingredient #	Ingredient Name	Measurements	Instructions
121884	16" PREPROOFED SHEETED DOUGH	8 each	No Instructions Assigned
121604	ALFREDO SAUCE	2 LB	
051559	Cheese, Mozzarella, Low Moisture Part Skim ,	4 LB	
005106	CHICKEN,BROILERS OR FRYERS,WING,MEAT ONLY,CKD	5 lb	
799943	TOMATOES,RED,RIPE,RAW,YEAR RND AVERAGE	2 LB + 8 oz	
011090	BROCCOLI,RAW	2 LB	
990377	Pepperoni, Turkey	1 qt	
001185	PARMESAN CHS TOPPING,FAT FREE	2 cup	
002044	BASIL,FRESH	2 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.

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American Dairy Association North East

Ingredient #	Ingredient Name	Measurements	Instructions
			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. **CCP:** Hold at 135° F or higher. Pre - Steps: - Cook or grill chicken pieces to 165 degrees - chop into pieces. Cool and remove bones - (You may use commodity/or purchase diced chicken for this recipe). - Steam Broccoli pieces,chill and chop into pieces. - Fresh Basil - tear into pieces. Assemble: 1.Take Pizza dough and spread 4oz alfredo sauce 2. Spread 8oz shredded mozzarella cheese on top of sauce. 3. Top with torn basil leaves. - 2oz 4. Next spread 4.5oz cooked chicken and 2oz chopped broccoli on top of basil. 5. Top with 2oz diced/chopped tomatoes 6. Top with 4oz of pepperoni slices 7. Sprinkle 2oz parmesan cheese 8. Bake at 500 degrees for 7 minutes and hold hot until ready to serve. Cut into 8 equal slices.

Aug 25, 2021

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*Nutrients are based upon 1 Portion Size (1 slice)

Calories¹	292.773 kcal	Total Fat	11.907 g	Total Dietary Fiber	1.468 g	Vitamin C	*14.220* mg	36.602%	Calories from Total Fat
Saturated Fat¹	6.553 g	Trans Fat²	*0.000* g	Protein	22.835 g	Iron	*2.025* mg	20.146%	Calories from Sat Fat
Sodium¹	555.592 mg	Cholesterol	52.011 mg	Vitamin A	*432.647* IU	Water	*41.622* g	*0.000%*	Calories from Trans Fat
Sugars	*1.868* g	Carbohydrate	23.738 g	Calcium	*70.620* mg	Ash	*N/A* g	32.432%	Calories from Carbohydrates
Moisture Change	0.000 %	Fat Change	0.000 %	Portion Cost	$0.000			31.198%	Calories from Protein
Type of Fat	-								

Components

Meat/Meat ALT 2 oz eq	Grain 2 oz eq	Fruit .25 cup	Vegetable .25 cup	Milk cup

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