

990153 - Mac and Cheese Pizza

Recipe HACCP Process: #2 Same Day Service Source:

Number of Portions: 48 Portion Size: 48 slices

\*N/A\* - denotes a nutrient that is either missing or incomplete for an individual ingredient

<sup>\* -</sup> denotes combined nutrient totals with either missing or incomplete nutrient data

<sup>&</sup>lt;sup>1</sup> - denotes required nutrient values

<sup>&</sup>lt;sup>2</sup> - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

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Ingredient #	Ingredient Name	Measurements	Instructions
051575	PIZZA CRUST	48 slice	No Instructions Assigned
122187	Shredded LMPS Mozzarella Cheese	2 LB + 4 oz	
122190	Shredded Mild Cheddar Cheese	2 LB + 4 oz	
121609	MACARONI & CHEESE	5 LB	
051459	BROCCOLI, FROZEN, FLORETS	1 qt + 2 CUP	
			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 for hot service at 135° F or higher
			Par cook chopped broccoli flowerets and drain
			1. Par bake 6 - whole pizza crust 5-10 minutes at 375 degrees
			2. Combine shredded cheeses in bowl and divide in half
			3. Combine 1 pouch prepared macaroni and cheese with 36oz shredded cheese mixture and add broccoli flowerets - mix together
			4. Top each par baked crust with 2 cups cheese,broccoli,and macaroni mixture
			5. Top each pizza with remaining shredded cheese mixture,approximately 6oz per pizza
			6. Bake pizza 375 degrees for 10-15 minutes until cheese is melted,crust is lightly browned,and macaroni and cheese mixture reaches 165F for 15 seconds
			7. Cut into 8 slices

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\*Nutrients are based upon 1 Portion Size (48 slices)

Calories <sup>1</sup>	366.935 kcal	Total Fat	16.362 g	Total Dietary Fiber	3.713 g	Vitamin C	9.544 mg	40.132% Calories from Total Fat
Saturated Fat <sup>1</sup>	9.238 g	Trans Fat <sup>2</sup>	0.031 g	Protein	19.278 g	Iron	0.976 mg	22.657% Calories from Sat Fat
Sodium <sup>1</sup>	537.059 mg	Cholesterol	44.661 mg	Vitamin A	*369.738* IU	Water	*43.249* g	0.075% Calories from Trans Fat
Sugars	*2.701* g	Carbohydrate	36.452 g	Calcium	425.672 mg	Ash	*N/A* g	39.736% Calories from Carbohydrates
Moisture Change	0.000 %	Fat Change	0.000 %	Portion Cost	\$0.000			21.015% Calories from Protein
Type of Fat -								

Components										
Meat/Meat ALT 4 oz eq	Grain 2 oz eq	Fruit cup	Vegetable .25 cup	Milk cup						

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