

Recipe Prep Sheet

American Dairy Association North East



990060 - Pizza Salad

Recipe HACCP Process: #2 Same Day Service

Source: DSB

Number of Portions: 50

Portion Size: 16oz each

**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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Ingredient #	Ingredient Name	Measurements	Instructions
990376	Italian Dressing Low Calorie	1 qt + 2 cup	<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 + 2 cup	
050465	SPAGHETTI, WHOLE GRAIN, DRY	7 lb	<p>Gather all other ingredients. Chop as needed the tomatoes,peppers,and olives. Cook the pasta and drain.</p> <p>Preparing the Parfait:</p> <p>In a 16-oz. parfait cup,layer the ingredients as follows:</p> <p>3/4 cup spaghetti</p> <p>1/4 cup tomatoes</p> <p>1/4 cup green pepper</p> <p>2 Tbsp red pepper</p> <p>1/4 cup sliced black olives</p> <p>6 slices of turkey pepperoni</p> <p>1/4 cup mozzarella cheese</p> <p>Cover with flat lid. Place dressing PC on top of flat lid. Cover with dome lid.</p> <p>CCP: Hold for cold service at 41° F or lower.</p> <p>CCP: Refrigerate until served.</p>
011529	TOMATOES,RED,RIPE,RAW,YEAR RND AVERAGE	3 qt, chopped or sliced	
011333	PEPPERS,SWEET,GREEN,RAW	3 qt, chopped	
011821	PEPPERS,SWEET,RED,RAW	1 qt, chopped + 2 CUP, chopped	
799982	OLIVES,RIPE,CND (SMALL-EXTRA LRG)	3 qt	
990377	Pepperoni, Turkey	1 LB + 6 oz	
051558	Cheese, Mozzarella, Shredded	6 LB + 8 OZ	

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Calories ¹	460.655 kcal	Total Fat	13.452 g	Total Dietary Fiber	9.294 g	Vitamin C	*57.793* mg	26.282% Calories from Total Fat
Saturated Fat ¹	5.236 g	Trans Fat ²	*0.000* g	Protein	27.895 g	Iron	*4.073* mg	10.230% Calories from Sat Fat
Sodium ¹	1090.957 mg	Cholesterol	29.266 mg	Vitamin A	*1313.326* IU	Water	*116.696* g	*0.000%* Calories from Trans Fat
Sugars	*3.702* g	Carbohydrate	61.948 g	Calcium	*70.917* mg	Ash	*N/A* g	53.792% Calories from Carbohydrates
Moisture Change	0.000 %	Fat Change	0.000 %	Portion Cost	\$0.000			24.222% Calories from Protein
Type of Fat	-							

Components					
Meat/Meat ALT	2 oz eq	Grain	1.5 oz eq	Fruit	cup
				Vegetable	.75 cup
				Milk	cup

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