

Recipe Prep Sheet

American Dairy Association North East

990161 - Jeff's Deconstructed Pizza Salad

Recipe HACCP Process: #2 Same Day Service

Source: ADANE

Number of Portions: 50

Portion Size: 8 oz

**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
007278	HORMEL PILLOW PAK SLICED TURKEY PEPPERONI	1 LB	No Instructions Assigned
121080	CHICKEN SHREDS	6 1/4 LB	
120340	Healthy Greens	3 LB	
011251	LETTUCE,COS OR ROMAINE,RAW	5 head	
990389	Cherry Tomatoes	5 LB	
051559	Cheese, Mozzarella, Low Moisture Part Skim ,	1 LB	
001032	CHEESE,PARMESAN,GRATE D	1/2 lb	
799982	OLIVES,RIPE,CND (SMALL-EXTRA LRG)	1 LB	
011333	PEPPERS,SWEET,GREEN,RAW	6 medium (2-3/4" x 2-1/2")	
901062	ONIONS,RED,RAW	2 CUP, chopped	
002027	SPICES,OREGANO,DRIED	8 oz	
018042	BREAD,PITA,WHOLE-WHEAT	33 pita, large (6-1/2" dia)	
006629	SAUCE,PESTO,CLASSICO,BASIL PESTO,RTS	12 oz	
009037	AVOCADOS,RAW,ALL COMM VAR	9 avocado	
001314	YOGURT,GREEK,NONFAT,PLAIN,	3 1/2 cup	
011165	CORIANDER (CILANTRO) LEAVES,RAW	2 (9 sprigs)	
011215	GARLIC,RAW	8 (3 cloves)	
011979	PEPPERS,JALAPENO,RAW	2 pepper	
009159	LIMES,RAW	7 fruit (2" dia)	

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			<p>Deconstructed pizza salad Chef Jeff's Preparation: Use a 12 oz container to portion properly.</p> <ol style="list-style-type: none"> 1. Chop romaine lettuce. Mix with field greens in a large mixing bowl. 2. Thinly slice green peppers and onions. Add to mixing bowl. 3. Half the cherry tomatoes. Add to salad mix. Portion 1/2 cup of greens into 12 oz clam shell 4. Mix meats and cheese together, portion 2.75 oz of combined meat and cheeses (1 slice pepperoni, 1 oz chicken, 1 oz cheese (mozz and parm) and add to the salad mix. Toss well. 4. Cut pita into 6 wedge shaped pieces and spread pesto on top. Bake for 3-5 minutes in 350° oven. 5. For Dressing: Seed jalapeno. Add all ingredients to a blender including juice from the limes. Blend till smooth. If too thick, add small amount of water and blend. 6. Portion salads into 50 containers for service. 7. Portion dressing into 50 3 oz. souffle cups to serve on the side. 8. Add 4 wedges of pita to each salad portion. <p>CCP: Hold and serve at 40° F or below.</p> <p>CCP: Hold for cold service at 41° F or lower.</p>

*Nutrients are based upon 1 Portion Size (8 oz)

Calories ¹	426.138 kcal	Total Fat	19.483 g	Total Dietary Fiber	10.049 g	Vitamin C	*32.737* mg	41.148% Calories from Total Fat
Saturated Fat ¹	5.714 g	Trans Fat ²	*0.066* g	Protein	29.724 g	Iron	*5.304* mg	12.068% Calories from Sat Fat
Sodium ¹	803.719 mg	Cholesterol	*69.487* mg	Vitamin A	*5924.146* IU	Water	*147.112* g	*0.138%* Calories from Trans Fat
Sugars	*4.308* g	Carbohydrate	38.941 g	Calcium	*178.564* mg	Ash	*N/A* g	36.552% Calories from Carbohydrates
Moisture Change	0.000 %	Fat Change	0.000 %	Portion Cost	\$0.000			27.901% Calories from Protein
Type of Fat	-							

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Components					
Meat/Meat ALT	2.75 oz eq	Grain	2 oz eq	Fruit	cup
				Vegetable	1 cup
				Milk	cup

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