

# 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*

*<sup>1</sup> - denotes required nutrient values*

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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"> <li>1. Chop romaine lettuce. Mix with field greens in a large mixing bowl.</li> <li>2. Thinly slice green peppers and onions. Add to mixing bowl.</li> <li>3. Half the cherry tomatoes. Add to salad mix. Portion 1/2 cup of greens into 12 oz clam shell</li> <li>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.</li> <li>4. Cut pita into 6 wedge shaped pieces and spread pesto on top. Bake for 3-5 minutes in 350° oven.</li> <li>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.</li> <li>6. Portion salads into 50 containers for service.</li> <li>7. Portion dressing into 50 3 oz. souffle cups to serve on the side.</li> <li>8. Add 4 wedges of pita to each salad portion.</li> </ol> <p>CCP: Hold and serve at 40° F or below.</p> <p><b>CCP:</b> Hold for cold service at 41° F or lower.</p>

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

Calories <sup>1</sup>	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 <sup>1</sup>	5.714 g	Trans Fat <sup>2</sup>	*0.066* g	Protein	29.724 g	Iron	*5.304* mg	12.068% Calories from Sat Fat
Sodium <sup>1</sup>	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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