

Pizza With Ground Beef Topping

Meat/Meat Alternate-Vegetable-Grains/Breads

Main Dishes

D-23

Ingredients	32 Servings		64 Servings		Directions
	Weight	Measure	Weight	Measure	
Pizza dough (A-17) in half sheet pans (18" x 13" x 1")		2 pans		4 pans	<ol style="list-style-type: none"> For pizza crust, use Pizza Crust recipe (see A-17). Pizza topping: Brown ground beef. Drain. Continue immediately. Add onions and granulated garlic to ground beef and sauté for 5 minutes or until onions are translucent. Add pepper, tomato paste, water, basil, oregano, marjoram, and thyme. Simmer for 15 minutes. <p>CCP: Heat to 160° F or higher.</p>
Raw ground beef (no more than 20% fat)	1 lb 12 oz		3 lb 8 oz		
*Fresh onions, chopped OR Dehydrated onions	2 ½ oz	¼ cup 3 Tbsp OR ¼ cup	5 oz OR 1 oz	¾ cup 2 Tbsp OR ½ cup	
Granulated garlic		1 tsp		2 ¼ tsp	
Ground black or white pepper		¾ tsp		1 ½ tsp	
Canned tomato paste	14 oz	1 ½ cups 1 Tbsp (½ No. 2-½ can)	1 lb 12 oz	3 cups 2 Tbsp (⅞ No. 2-½ can plus 2 ½ Tbsp)	
Water		1 qt		2 qt	
Dried basil		1 Tbsp 1 ½ tsp		3 Tbsp	
Dried oregano		1 Tbsp 1 ½ tsp		3 Tbsp	
Dried marjoram		1 Tbsp 1 ½ tsp		3 Tbsp	
Dried thyme		¾ tsp		1 ½ tsp	
Reduced fat mozzarella cheese, shredded	2 lb	2 qt	4 lb	1 gal	<ol style="list-style-type: none"> Sprinkle 8 oz (2 cups) shredded cheese evenly over topping in each pan. Spread 2 lb 1 ⅞ oz (3 cups 1 ½ tsp) beef mixture over cheese in each pan. Sprinkle 8 oz (2 cups) shredded cheese evenly over topping in each pan. Bake until crust is lightly browned: Conventional oven: 475° F for 15-18 minutes Convection oven: 450° F for 15 minutes

Pizza With Ground Beef Topping

Meat/Meat Alternate-Vegetable-Grains/Breads

Main Dishes

D-23

9. CCP: Hold for hot service at 140° F or warmer.

Portion each pan 4 x 4 (16 pieces). Portion is 1 piece.

* See Marketing Guide

Marketing Guide for Selected Items

Food as Purchased for	32 Servings	64 Servings
Mature onions	3 oz	6 oz

SERVING:	YIELD:	VOLUME:
1 piece provides the equivalent of 1 ½ oz of cooked lean meat, ¼ cup of vegetable, and the equivalent of 1 ½ slices of bread.	32 Servings: 32 pieces 64 Servings: 64 pieces	32 Servings: 2 pans 64 Servings: 4 pans
	Tested 2004	

Nutrients Per Serving

Calories	234	Saturated Fat	3.54 g	Iron	2.43 mg
Protein	16.13 g	Cholesterol	26 mg	Calcium	232 mg
Carbohydrate	24.47 g	Vitamin A	462 IU	Sodium	228 mg
Total Fat	7.76 g	Vitamin C	7.5 mg	Dietary Fiber	1.7 g