

Pizza With Cheese Topping

Meat Alternate-Vegetable-Grains/Breads

Main Dishes

D-23A

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). Combine onions, granulated garlic, pepper, tomato paste, salt, water, basil, oregano, marjoram, and thyme. Simmer for 15 minutes. Sprinkle 12 ½ oz (3 cups 2 Tbsp) shredded cheese evenly over each pizza crust. Spread 3 cups 1 ½ tsp of tomato mixture over each pan. Sprinkle 12 ½ oz (3 cups 2 Tbsp) shredded cheese evenly over topping in each pan. Bake until crust is lightly browned: Conventional oven: 450° F for 15-18 minutes Convection oven: 425° F for 15 minutes CCP: Hold for hot service at 140° F or warmer. <p>Cut each pan 4 x 4 (16 pieces). Portion is 1 piece.</p>
*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 ¼ tsp		2 ½ tsp	
Ground black or white pepper		1 tsp		2 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)	
Salt		1 tsp		2 tsp	
Water		3 ½ cups		1 qt 3 cups	
Dried basil		1 tsp		2 tsp	
Dried oregano		1 tsp		2 tsp	
Dried marjoram		¼ tsp		½ tsp	
Dried thyme		¼ tsp		½ tsp	
Reduced fat mozzarella cheese, shredded	3 lb 2 oz	3 qt 1 ½ cups	6 lb 4 oz	1 gal 2 ¼ qt	

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* 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 1 ½ oz of cheese, ⅛ 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, Edited 2007		

Nutrients Per Serving

Calories	219	Saturated Fat	3.25 g	Iron	1.73 mg
Protein	15.50 g	Cholesterol	15 mg	Calcium	336 mg
Carbohydrate	24.72 g	Vitamin A	492 IU	Sodium	368 mg
Total Fat	6.26 g	Vitamin C	7.3 mg	Dietary Fiber	1.5 g