

Mexican Pizza

Meat Alternate-Vegetable-Grains/Breads

Main Dishes

D-13

| Ingredients | 25 Servings | | 50 Servings | | Directions |
|-------------------------------------|-------------|-----------------|-------------|--------------|---|
| | Weight | Measure | Weight | Measure | |
| Flour tortillas, 6-inch (1 oz each) | | 13 each | | 26 each | 1. Place 4 tortillas in a single layer on each half-sheet pan (18" x 13" x 1"). |
| Tomato paste | | 1/4 cup 2 Tbsp | 6 oz | 3/4 cup | 2. In a bowl, combine tomato paste and salsa. |
| Mild salsa, chunky | 1 lb 3 oz | 2 1/4 cups | 2 lb 6 oz | 1 qt 1/2 cup | 3. Spread each tortilla with: a No. 20 scoop (2 oz) of refried beans; a No. 30 scoop (1 oz) of the salsa mixture; and 1/2 cup (2 oz) of cheese. |
| Refried beans | 1 lb 10 oz | 3 cups | 3 lb 4 oz | 1 qt 2 cups | |
| Lowfat mozzarella cheese, shredded | 1 lb 10 oz | 1 qt 2 1/2 cups | 3 lb 4 oz | 3 qt 1 cup | 4. To Bake: Conventional Oven: 375 degrees F, 9 minutes Convection Oven: 350 degrees F, 9 minutes Bake until thoroughly heated and cheese is melted. |
| | | | | | 5. Cut each pizza into four pieces. |
| | | | | | 6. CCP Hold for hot service at 140 degrees F or higher. |

| SERVING: | YIELD: | VOLUME: |
|---|--|--|
| 2 pieces (1/2 pizza) provide the equivalent of 1 1/2 oz of cooked lean meat, 1/8 cup of vegetable, and the equivalent of 1/2 slice of bread | 25 Servings: 4 lb 4 oz 50 Servings: 8 lb 8 oz | 25 Servings: 50 Servings: |

Special Tip:
Salsa (C-03) may be used instead of pre-prepared salsa.

| Nutrients Per Serving | | | |
|-----------------------|-------|----------------------|--------------|
| Calories | 159 | Saturated Fat | 3.3 g |
| Protein | 10 g | Cholesterol | 19 mg |
| Carbohydrate | 15 g | Vitamin A | 75 RE/399 IU |
| Total Fat | 6.2 g | Vitamin C | 8 mg |
| | | Iron | 1.3 mg |
| | | Calcium | 231 mg |
| | | Sodium | 356 mg |
| | | Dietary Fiber | 3 g |