

Pizza With Ground Beef Topping

Meat/Meat Alternate-Vegetable-Grains/Breads

Main Dishes

D-23

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Pizza dough in pans (18" x 26" x 1")		1 1/4 sheet pans		2 1/2 sheet pans	1. For pizza crust, use Pizza Crust recipe (see A-17).
Raw ground beef (no more than 24% fat)	2 lb 3 oz		4 lb 6 oz		2. For pizza topping: Brown ground beef. Drain off fat and discard. Add onions and garlic powder. Cook for 5 minutes.
Dehydrated onions OR		1/4 cup 1 1/2 tsp		1/2 cup 1 Tbsp	
*Onions, chopped	8 oz	1 1/3 cups	1 lb	2 1/2 cups 2 Tbsp	
Garlic powder		1 tsp		2 1/4 tsp	
Black pepper		3/4 tsp		1 1/2 tsp	3. Add pepper, tomato paste, water, and seasonings. Simmer for 15 minutes.
Tomato paste	14 oz	1 1/2 cups	1 lb 12 oz	3 cups	
Water		3 1/2 cups		1 qt 3 cups	
Seasonings: Flaked basil		1 Tbsp 1 1/2 tsp		3 Tbsp	
Flaked oregano		1 Tbsp 1 1/2 tsp		3 Tbsp	
Flaked marjoram		1 Tbsp 1 1/2 tsp		3 Tbsp	
Flaked thyme		3/4 tsp		1 1/2 tsp	
Mozzarella cheese, shredded	1 lb 9 oz	1 qt 2 1/4 cups	3 lb 2 oz	3 qt 1/2 cup	4. Sprinkle 8 oz (2 cups) shredded cheese evenly over each pizza crust.
					5. Spread 1 qt 1 cup beef mixture over cheese in each pan.
					6. Sprinkle 12 oz (3 cups) shredded cheese evenly over topping in each pan.
					7. To Bake: Conventional Oven: 475 degrees F, 15-18 minutes Convection Oven: 450 degrees F, 15 minutes Bake until crust is lightly browned.
					CCP Heat (in meat/cheese) to 155 degrees F or higher for 15 seconds.
					8. Portion by cutting each sheet pan 4 x 5 (20 pieces per pan).
					CCP Hold for hot service at 140 degrees F or higher.
*See Marketing Guide					

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Marketing Guide

Food as Purchased

For 25 Svgs

For 50 Svgs

Mature onions

9 oz

1 lb 2 oz

SERVING:

1 piece provides the equivalent of 2 oz of cooked lean meat, 1/4 cup vegetable, and the equivalent of 2 slices of bread

YIELD:

25 Servings: 1 1/4 sheet pans

50 Servings: 2 1/2 sheet pans

VOLUME:

25 Servings:

50 Servings:

Special Tip:

If reduced-fat mozzarella cheese is substituted for the regular part-skim mozzarella, calories are reduced by 9, total fat by 1.4 grams, saturated fat by .9 grams, and cholesterol by 7 mg.

Nutrients Per Serving

Calories	307	Saturated Fat	5.2 g	Iron	3.2 mg
Protein	18 g	Cholesterol	41 mg	Calcium	215 mg
Carbohydrate	32 g	Vitamin A	95 RE/615 IU	Sodium	226 mg
Total Fat	11.8 g	Vitamin C	8 mg	Dietary Fiber	2 g