

Pizza With Cheese Topping

Meat/Meat Alternate-Vegetable-Grains/Breads

Main Dishes

D-23A

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).
Dehydrated onions OR		1/4 cup 1 1/2 tsp		1/2 cup 1 Tbsp	2. For pizza topping: Cook onions and garlic powder for 5 minutes.
*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	3 lb 2 oz	3 qt 1/2 cup	6 lb 4 oz	1 gal 2 qt 1 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 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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Food as Purchased	For 25 Svgs	For 50 Svgs
Mature onions	9 oz	1 lb 2 oz

Special Tip:

If reduced-fat mozzarella cheese is substituted for the regular part-skim mozzarella, calories are reduced by 17, total fat by 3.0 grams, saturated fat by 1.8 grams, and cholesterol by 14 mg.
