

**PIZZA BAGELS, HOMEMADE**

**(P-100)**

**Portion Size – 2 Each**

<u>QUANTITY/PORTIONS</u>			<u>INGREDIENTS</u>
<u>25</u>	<u>50</u>	<u>100</u>	
25 each	50 each	100 each	4 oz. bagels, cut in half crosswise
½ cup	1 cup	2 cups	Seasoned vegetable oil
1 #10 can	2 #10 cans	4 #10 cans	Pizza sauce, Don Pepino
3 lb. + 2 oz.	6 lb. + 4 oz.	12 lb. + 8 oz.	Mozzarella cheese, part skim, shredded, Commodity
3 1/8 tsp.	6 ¼ tsp.	12 ½ tsp.	Oregano, dried
As Needed	As Needed	As Needed	Vegetable cooking spray
<b><u>COMPONENTS PER PORTION</u></b>			<b>Cost per portion = \$0.28</b>
4.4 servings of bread/grains, 2 oz. meat/meat alternate, 1/2 cup vegetables			<b>(\$0.58 if cheese is purchased)</b>
<u>NUTRIENT</u>	<u>Amount per Serving</u>		
Calories	423		
Protein	21.35 g		
Carbohydrates	38.25 g		
Fat-total	18.72 g		
Saturated Fat	6.70 g		
Cholesterol	33 mg		
Vitamin A (RE)	263 RE		
Vitamin C	32.46 mg		
Iron	1.74 mg		
Calcium	420.66 mg		
Sodium	1235 mg		
Fiber	1.89 g		
% Protein	20.20		
% Carbohydrate	36.18		
% Total Fat	39.85		
% Saturated Fat	14.26		

**METHOD**

**STEP 1**

Brush the cut surface side of bagel half with about ½ tsp. seasoned vegetable oil.

**STEP 2**

Ladle ¼ cup pizza sauce onto each bagel half over the oil and spread evenly over the surface of the bagel.

**STEP 3**

Spread 1 oz. (1/4 cup) shredded cheese evenly over each bagel half.

**STEP 4**

Sprinkle 1/8 tsp. oregano over each bagel half.

**STEP 5**

Placed finished pizzas on sheet pans that have been sprayed lightly with vegetable cooking spray.

**STEP 5**

Place pans in 375 degree ovens and bake for approximately 7 – 10 minutes until cheese is melted.

**STEP 2**

1 portion = 2 each (2 topped bagel halves)

**Recipe Variation A**

For Pepperoni Pizza Bagels:  
Add 3 thin slices of pepperoni to each topped steak roll half. *Nutrients per serving:* 475 calories, 46 mg cholesterol, 1412 mg sodium, 1.89 g fiber, 1.88 mg iron, 420.66 mg calcium, 263 RE Vitamin A, 32.46 mg Vitamin C, 23.22 g protein (19.54%), 38.25 g carbohydrates (32.18%), 23.60 g fat (44.68%), 8.95 g saturated fat (16.94%). *Components per portion:* 4.4 bread/grains, 2 ¼ meat/meat alternate. *Cost per portion:* \$0.28 (\$0.58 if cheese is purchased).

**PIZZA WRAPS**

**(P-105)**

**Portion Size – 1 Each**

	<u>QUANTITY/PORTIONS</u>			<u>INGREDIENTS</u>
	<u>10</u>	<u>25</u>	<u>50</u>	
3 1/3 cup	1 qt. + 1/3 cup	2 qt. + 2/3 cup		Pizza sauce
1 lb. + 14 oz.	4 lb. + 11 oz.	9 lb. + 6 oz.		Mozzarella cheese, part skim, shredded
10 ea.	25 ea.	50 ea.		12” flour tortilla, 3.5 oz. each
				Seasoned oil, as needed
<b><u>COMPONENTS PER PORTION</u></b>				
4 servings of bread/grains, 3 oz. meat/meat alternate, 1/3 cup vegetables				
<b><u>NUTRIENT</u></b>	<b><u>Amount per Serving</u></b>			
<b>Calories</b>	596			
<b>Protein</b>	31.86 g			
<b>Carbohydrates</b>	65.93 g			
<b>Fat-total</b>	22.78 g			
<b>Saturated Fat</b>	10.60 g			
<b>Cholesterol</b>	53 mg			
<b>Vitamin A (RE)</b>	234 RE			
<b>Vitamin C</b>	8.1 mg			
<b>Iron</b>	4.18 mg			
<b>Calcium</b>	731 mg			
<b>Sodium</b>	1350 mg			
<b>Fiber</b>	5.06 g			
<b>% Protein</b>	21.38			
<b>% Carbohydrate</b>	44.24			
<b>% Total Fat</b>	34.39			
<b>% Saturated Fat</b>	16.00			

**METHOD**

**STEP 1**

**To make each wrap:**

1. Ladle 1/3 cup of pizza sauce into center of a tortilla shell. Spread out to within 1 inch of the edges.
2. Place 3 oz. shredded cheese over top of sauce.
3. Fold tortillas wrap style. Brush lightly with seasoned oil
4. Place in a 450 degree F oven until lightly browned and cheese is melted, approximately 10 minutes.

**STEP 2**

1 portion = 1 wrap.

**Recipe variations are on the following page.**

# Pizza Wraps Variations (P- 147)

Variation	Ingredient Modifications	<u>Nutrients</u>											<u>Components</u>	
		Cal.	Chol (mg)	Sodium (mg)	Fiber (g)	Iron (mg)	Calcium (mg)	Vit. A (RE)	Vit. C (mg)	Protein (g)	Carb (g)	Fat (g)		Sat. Fat. (g)
A. Pepperoni pizza wraps	Decrease cheese in each wrap to 2 ½ oz. Add ½ oz. of pepperoni to each wrap.	665	65	1719	5.06	4.80	548	184	8.1	30.6	65.1	31.5	13.4	3 bread/grains, 3 oz. meat/meat alternate, 1/3 cup vegetables
B. Sausage pizza wraps	Decrease cheese in each wrap to 2 ½ oz. Add ½ oz. of sausage to each wrap.	615	58	1479	5.06	4.55	555	184	8.6	30.7	65.6	25.6	10.3	3 bread/grains, 3 oz. meat/meat alternate, 1/3 cup vegetables
C. Ham pizza wraps	Decrease cheese in each wrap to 2 ½ oz. Add ½ oz. of ham to each wrap.	553	50	1562	5.06	4.52	723	184	8.1	29.9	65.4	19.3	7.93	3 bread/grains, 3 oz. meat/meat alternate, 1/3 cup vegetables
D. Broccoli pizza wraps	Decrease cheese in each wrap to 2 ½ oz. Add ¼ cup of steamed broccoli to each wrap.	534	36	1227	6.23	4.44	570	265	30.1	26.1	67.0	18.4	7.75	3 bread/grains, 2.5 oz. meat/meat alternate, 1/2 cup vegetables

# Chartwells School Dining Services

**007148 - Cheese Pizza**

Source: P-120  
 Number of Portions: 6  
 Size of Portion: 1 Slice

Meat/Alt 0 oz.  
 Grain/Bread 0 SRV.  
 F/V/J 0 Cup  
 Milk 0 FLOZ

Alternate Menu Name: Fresh Baked Cheese Pizza

2nd Alternate Menu Name: Homemade Cheese  
 Pizza

993377 Pizza crust, Schwan's Proof Perfect 16" sheet.....	1 (1 crust)
000064 Don Pepino's pizza sauce.....	8 OZ
001028 CHEESE,MOZZARELLA,PART SKIM MILK.....	12 OZ
004318 OIL,VEG,TYPE B-COMMOD.....	1/2 TSP
090019 OREGANO LEAVES,DRIED.....	1 TSP

**Method: For Each Pizza-**

**STEP 1**

Remove desired number of pizza dough rounds from the freezer. Place on prepared screens or pans Spray the entire surface of each dough including the edges with seasoned oil (1/2 oz. per dough).

**STEP 2**

Place an 8 oz. ladle (1 cup) of pizza sauce in the center of the pizza. Using the back of the ladle spread the sauce within 1/4" of the rim of the pizza in a circular motion.

**STEP 3**

Weigh out 12 oz. cheese and place all of it in the center of the pizza. Using both hands evenly distribute the cheese by gently moving it with your fingers to within 1/4 inch of the dough's edge.

**STEP 4**

Place the finished pizza in a pre -heated 375 degree convection oven for 7 -10 minutes. After first 3 minutes check the pizza. The pizza should be crispy and brown on the bottom and edges and the cheese should be pale and well melted.

# Chartwells School Dining Services

Adjust the oven temperature down and leave the pizza in longer if the cheese has melted and browned but the crust is still doughy.

**STEP 5**

Remove the pizza from the oven. Allow to set one minute. Cut into 8 slices and serve immediately.

**CCP:** Hold for hot service at 140 °F or higher.

**Subrecipe for Seasoned Oil:**

<b><u>Ingredient</u></b>	<b><u>Weight or Measure</u></b>
2 cups	Vegetable oil
4 Tablespoons	Granulated garlic
2 tsp.	Basil leaf, dried
2 tsp.	Oregano leaf, dried
4 Tablespoons	Parsley, dried
1 tsp.	Salt
1 tsp.	Black pepper

**Method:**

**STEP 1**

Put all ingredients in a mixing bowl. Whisk thoroughly to combine.

**STEP 2**

Pour vegetable oil mixture in a labeled squeeze bottle.

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Calories	418	Iron	3.19 Mg	Protein	21.13 G	20.23%	Calories from Prot
Cholesterol	36 Mg	Calcium	447 Mg	Carbohydrates	48.39 G	46.33%	Calories from Carb
Sodium	992 Mg	Vitamin A	525 IU	Total Fat	13.50 G	29.07%	Calories from T Fat
Dietary Fiber	3.39 G	Vitamin C	9.5 Mg	Saturated Fat	5.79 G	12.48%	Calories from S Fat
* - Denotes Missing Nutrient Values							

# Chartwells School Dining Services

**007114 - Pizza, pepperoni, 6-cut, PP**

Source: P-120A  
 Number of Portions: 6  
 Size of Portion: 1 Slice

Meat/Alt 2 oz.  
 Grain/Bread 4.8 SRV.  
 F/V/J 0.125 Cup  
 Milk 0 FLOZ

Alternate Menu Name:     Homemade Pepperoni  
                                     Pizza

2nd Alternate Menu Name: Fresh Baked Pepperoni  
                                     Pizza

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single -use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b><u>STEP 1</u></b>                      Spray a pizza screen lightly with vegetable cooking spray.</p>
993605 Pizza crust, Schwan's Proof Perfect 16" sheet.....	1 (1 crust)	<p><b><u>STEP 2</u></b>                      Place whole pizza crust on the pizza screen.</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 1/2 OZ	<p><b><u>STEP 3</u></b>                      Spray or brush the top of the crust with a very sparing amount of oil (approximately 1.5 oz of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
993606 Pizza Sauce, Angela Mia #38866.....	1 CUP	<p><b><u>STEP 4</u></b>                      Place an 8 oz. ladle (1 cup) pizza sauce in the center of the pizza. Use the back of the ladle to spread the sauce within ¼" of the rim of the pizza.</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M 007057 PEPPERONI,PORK,BEEF.....	12 OZ 2 OZ	<p><b><u>STEP 5</u></b>                      Place 12 oz. of shredded cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within ¼ inch of the dough's edge.</p> <p>Top each pizza with 2 oz. sliced pepperoni. Distribute evenly.</p>

# Chartwells School Dining Services

<p>090019 OREGANO LEAVES,DRIED..... 1 TSP</p>	<p><b>STEP 6</b> Sprinkle oregano over the top of the finished pizza.</p> <p><b>STEP 7</b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza half way during baking cycle. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees or 5-7 minutes OR 400 degrees F for 8 - 9 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes OR 400 degrees F for 20 -23 minutes.</p> <p><b>CCP:</b> Heat to 155°F or higher for 15 seconds.</p> <p><b>STEP 8</b> Remove the pizza from the oven. Allow to set one minute. Cut into 6 slices and serve immediately OR,</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for about 10 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	588	Iron	4.24 Mg	Protein	25.66 G	17.45% Calories from Prot
Cholesterol	42 Mg	Calcium	448 Mg	Carbohydrates	59.55 G	40.51% Calories from Carb
Sodium	1000 Mg	Vitamin A	444 IU	Total Fat	26.40 G	40.41% Calories from T Fat
Dietary Fiber	4.14 G	Vitamin C	8.4 Mg	Saturated Fat	11.82 G	18.09% Calories from S Fat
* - Denotes Missing Nutrient Values						

# Chartwells School Dining Services

**007116 - Pizza, sausage, 6-cut, PP**

Source: P-120B  
 Number of Portions: 6  
 Size of Portion: 1 Slice

Meat/Alt 2 oz.  
 Grain/Bread 4.8 SRV.  
 F/V/J 0.125 Cup  
 Milk 0 FLOZ

Alternate Menu Name:     Homemade Sausage  
                                     Pizza

2nd Alternate Menu Name: Fresh Baked Sausage  
                                     Pizza

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single -use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b>STEP 1</b>                      Spray a pizza screen lightly with vegetable cooking spray.</p>
993605 Pizza crust, Schwan's Proof Perfect 16" sheet.....	1 (1 crust)	<p><b>STEP 2</b>                      Place whole pizza crust on the pizza screen.</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 1/2 OZ	<p><b>STEP 3</b>                      Spray or brush the top of the crust with a very sparing amount of oil (approximately 1.5 oz of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
993606 Pizza Sauce, Angela Mia #38866.....	1 CUP	<p><b>STEP 4</b>                      Place an 8 oz. ladle (1 cup) pizza sauce in the center of the pizza. Use the back of the ladle to spread the sauce within ¼" of the rim of the pizza.</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M 993624 Sausage, crumble topping.....	8 OZ 4 (1 oz serving)	<p><b>STEP 5</b>                      Place 8 oz. of shredded cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within ¼ inch of the dough's edge.</p> <p>Top each pizza with 4 oz. cooked ground sausage. Distribute evenly.</p>

# Chartwells School Dining Services

<p>090019 OREGANO LEAVES,DRIED..... 1 TSP</p>	<p><b>STEP 6</b> Sprinkle oregano over the top of the finished pizza.</p> <p><b>STEP 7</b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza half way during baking cycle. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees or 5-7 minutes OR 400 degrees F for 8 - 9 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes OR 400 degrees F for 20 -23 minutes.</p> <p><b>CCP:</b> Heat to 155°F or higher for 15 seconds.</p> <p><b>STEP 8</b> Remove the pizza from the oven. Allow to set one minute. Cut into 6 slices and serve immediately OR,</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for about 10 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	526	Iron	4.43 Mg	Protein	23.57 G	17.92% Calories from Prot
Cholesterol	31 Mg	Calcium	324 Mg	Carbohydrates	59.12 G	44.95% Calories from Carb
Sodium	813 Mg	Vitamin A	360 IU	Total Fat	20.74 G	35.48% Calories from T Fat
Dietary Fiber	4.66 G	Vitamin C	8.5 Mg	Saturated Fat	8.58 G	14.67% Calories from S Fat
* - Denotes Missing Nutrient Values						

# Chartwells School Dining Services

**007112 - Pizza, meatball, 6-cut, PP**

Source: P-120C  
 Number of Portions: 6  
 Size of Portion: 1 Slice

Meat/Alt 2 oz.  
 Grain/Bread 4.8 SRV.  
 F/V/J 0.125 Cup  
 Milk 0 FLOZ

Alternate Menu Name:     Homemade Meatball  
                                     Pizza

2nd Alternate Menu Name: Fresh Baked Meatball  
                                     Pizza

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single -use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b><u>STEP 1</u></b>                      Spray a pizza screen lightly with vegetable cooking spray.</p>
993605 Pizza crust, Schwan's Proof Perfect 16" sheet.....	1 (1 crust)	<p><b><u>STEP 2</u></b>                      Place whole pizza crust on the pizza screen.</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 1/2 OZ	<p><b><u>STEP 3</u></b>                      Spray or brush the top of the crust with a very sparing amount of oil (approximately 1.5 oz of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
993606 Pizza Sauce, Angela Mia #38866.....	1 CUP	<p><b><u>STEP 4</u></b>                      Place an 8 oz. ladle (1 cup) pizza sauce in the center of the pizza. Use the back of the ladle to spread the sauce within ¼" of the rim of the pizza.</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M 993623 Meatballs, Chef Italia.....	10 OZ 4 (1 - 1 oz each)	<p><b><u>STEP 5</u></b>                      Place 10 oz. of shredded cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within ¼ inch of the dough's edge.</p> <p>Top each pizza with 4 oz. chopped, cooked meatballs. (Check CN label to assure 2 oz meat/meat alternate contribution.) Distribute evenly.</p>

# Chartwells School Dining Services

090019 OREGANO LEAVES,DRIED..... 1 TSP	<p><b>STEP 6</b> Sprinkle oregano over the top of the finished pizza.</p> <p><b>STEP 7</b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza half way during baking cycle. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees or 5-7 minutes OR 400 degrees F for 8 - 9 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes OR 400 degrees F for 20 -23 minutes.</p> <p><b>CCP:</b> Heat to 158°F or higher for 15 seconds.</p> <p><b>STEP 8</b> Remove the pizza from the oven. Allow to set one minute. Cut into 6 slices and serve immediately OR,</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for about 10 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Sodium	941 Mg	Vitamin A	408 IU	Total Fat	26.03 G	40.40%	Calories from T Fat
Dietary Fiber	4.44 G	Vitamin C	8.3 Mg	Saturated Fat	11.32 G	17.57%	Calories from S Fat
* - Denotes Missing Nutrient Values							

# Chartwells School Dining Services

**007109 - Pizza, ham, 6-cut, PP**

Source: P-120D  
 Number of Portions: 6  
 Size of Portion: 1 Slice

Meat/Alt 2 oz.  
 Grain/Bread 4.8 SRV.  
 F/V/J 0.125 Cup  
 Milk 0 FLOZ

Alternate Menu Name:     Homemade Ham  
                                     Pizza

2nd Alternate Menu Name: Fresh Baked Pizza  
                                     w/ Ham

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single -use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b>STEP 1</b>                      Spray a pizza screen lightly with vegetable cooking spray.</p>
993605 Pizza crust, Schwan's Proof Perfect 16" sheet.....	1 (1 crust)	<p><b>STEP 2</b>                      Place whole pizza crust on the pizza screen.</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 1/2 OZ	<p><b>STEP 3</b>                      Spray or brush the top of the crust with a very sparing amount of oil (approximately 1.5 oz of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
993606 Pizza Sauce, Angela Mia #38866.....	1 CUP	<p><b>STEP 4</b>                      Place an 8 oz. ladle (1 cup) pizza sauce in the center of the pizza. Use the back of the ladle to spread the sauce within ¼" of the rim of the pizza.</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M 990006 TURKEY HAM,CURED THIGH MEAT.....	12 OZ 2 OZ	<p><b>STEP 5</b>                      Place 12 oz. of shredded cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within ¼ inch of the dough's edge.</p> <p>Top each pizza with 2 oz. diced turkey ham. Distribute evenly.</p>

# Chartwells School Dining Services

090019 OREGANO LEAVES,DRIED..... 1 TSP	<p><b>STEP 6</b> Sprinkle oregano over the top of the finished pizza.</p> <p><b>STEP 7</b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza half way during baking cycle. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees or 5-7 minutes OR 400 degrees F for 8 - 9 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes OR 400 degrees F for 20 -23 minutes.</p> <p><b>CCP:</b> Heat to 155°F or higher for 15 seconds.</p> <p><b>STEP 8</b> Remove the pizza from the oven. Allow to set one minute. Cut into 6 slices and serve immediately OR,</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for about 10 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	556	Iron	4.36 Mg	Protein	25.52 G	18.36% Calories from Prot
Cholesterol	36 Mg	Calcium	447 Mg	Carbohydrates	59.20 G	42.59% Calories from Carb
Sodium	925 Mg	Vitamin A	444 IU	Total Fat	23.07 G	37.34% Calories from T Fat
Dietary Fiber	4.00 G	Vitamin C	8.3 Mg	Saturated Fat	10.45 G	16.92% Calories from S Fat
* - Denotes Missing Nutrient Values						

# Chartwells School Dining Services

**007121 - Pizza,Mexican,6cut,, PP**

Source: P-120E  
 Number of Portions: 6  
 Size of Portion: 1 Slice

Meat/Alt 2 oz.  
 Grain/Bread 4.8 SRV.  
 F/V/J 0.125 Cup  
 Milk 0 FLOZ

Alternate Menu Name:     Homemade Mexican  
                                     Pizza

2nd Alternate Menu Name: Fresh Baked Mexican  
                                     Pizza

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single -use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b><u>STEP 1</u></b>                  Spray a pizza screen lightly with vegetable cooking spray.</p>
993605 Pizza crust, Schwan's Proof Perfect 16" sheet.....	1 (1 crust)	<p><b><u>STEP 2</u></b>                  Place whole pizza crust on the pizza screen.</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 1/2 OZ	<p><b><u>STEP 3</u></b>                  Spray or brush the top of the crust with a very sparing amount of oil (approximately 1.5 oz of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M 001009 CHEESE,CHEDDAR..... 075076 TOMATOES,FRESH,RED RIPE..... 011333 PEPPERS,SWEET,GREEN,RAW..... 009193 OLIVES,RIPE,CND (SMALL-EXTRA LRG)..... 050152 Mexican Seasoning Mix.....	6 OZ 6 OZ 1/3 CUP, chopped 1/3 CUP, chopped 1/3 CUP 1/2 TSP	<p><b><u>STEP 4</u></b>                  Place 6 oz. each of shredded mozzarella and cheddar cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within ¼ inch of the dough's edge.</p> <p>Add diced tomatoes, peppers, and onions (seasoned with Mexican seasoning.)</p>

# Chartwells School Dining Services

	<p><b>STEP 5</b>  <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza half way during baking cycle. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees or 5-7 minutes OR 400 degrees F for 8 - 9 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes OR 400 degrees F for 20 -23 minutes.</p> <p><b>STEP 6</b>  Remove the pizza from the oven. Allow to set one minute. Cut into 6 slices and serve immediately OR,</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b>  (makes 2 cups- enough for about 10 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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1 tsp.	Salt																
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Calories	571	Iron	4.01 Mg	Protein	22.98 G	16.09%	Calories from Prot
Cholesterol	45 Mg	Calcium	448 Mg	Carbohydrates	56.37 G	39.46%	Calories from Carb
Sodium	758 Mg	Vitamin A	602 IU	Total Fat	27.16 G	42.77%	Calories from T Fat
Dietary Fiber	3.76 G	Vitamin C	13.7 Mg	Saturated Fat	12.79 G	20.15%	Calories from S Fat
* - Denotes Missing Nutrient Values							

# Chartwells School Dining Services

**007107 - Pizza, Green pepper, 6cut, PP**

Source: P-120F  
 Number of Portions: 6  
 Size of Portion: 1 Slice

Meat/Alt 2 oz.  
 Grain/Bread 4.8 SRV.  
 F/V/J 0.33 Cup  
 Milk 0 FLOZ

Alternate Menu Name:      Homemade Green Pepper  
   Pizza

2nd Alternate Menu Name:  Fresh Baked Pizza w/  
   Green Peppers

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single -use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b>STEP 1</b>                      Spray a pizza screen lightly with vegetable cooking spray.</p>
993605 Pizza crust, Schwan's Proof Perfect 16" sheet.....	1 (1 crust)	<p><b>STEP 2</b>                      Place whole pizza crust on the pizza screen.</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 1/2 OZ	<p><b>STEP 3</b>                      Spray or brush the top of the crust with a very sparing amount of oil (approximately 1.5 oz of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
993606 Pizza Sauce, Angela Mia #38866.....	1 CUP	<p><b>STEP 4</b>                      Place an 8 oz. ladle (1 cup) pizza sauce in the center of the pizza. Use the back of the ladle to spread the sauce within ¼" of the rim of the pizza.</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M 011333 PEPPERS,SWEET,GREEN,RAW.....	12 OZ 1 CUP, chopped	<p><b>STEP 5</b>                      Place 12 oz. of shredded cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within ¼ inch of the dough's edge.</p> <p>Top with 1 cup fresh chopped green pepper.</p>

# Chartwells School Dining Services

090019 OREGANO LEAVES,DRIED..... 1 TSP	<p><b>STEP 6</b> Sprinkle oregano over the top of the finished pizza.</p> <p><b>STEP 7</b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza half way during baking cycle. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees or 5-7 minutes OR 400 degrees F for 8 - 9 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes OR 400 degrees F for 20 -23 minutes.</p> <p><b>STEP 8</b> Remove the pizza from the oven. Allow to set one minute. Cut into 6 slices and serve immediately OR,</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for about 10 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	549	Iron	4.19 Mg	Protein	23.94 G	17.45%	Calories from Prot
Cholesterol	31 Mg	Calcium	448 Mg	Carbohydrates	60.32 G	43.96%	Calories from Carb
Sodium	831 Mg	Vitamin A	536 IU	Total Fat	22.63 G	37.11%	Calories from T Fat
Dietary Fiber	4.42 G	Vitamin C	28.3 Mg	Saturated Fat	10.31 G	16.90%	Calories from S Fat

\* - Denotes Missing Nutrient Values

# Chartwells School Dining Services

**007113 - Pizza, Mushroom, 6cut, PP**

Source: P-120G  
 Number of Portions: 6  
 Size of Portion: 1 Slice

Meat/Alt 2 oz.  
 Grain/Bread 4.8 SRV.  
 F/V/J 0.33 Cup  
 Milk 0 FLOZ

Alternate Menu Name:     Homemade Mushroom  
                                     Pizza

2nd Alternate Menu Name: Fresh Baked Mushroom  
                                     Pizza

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single -use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b><u>STEP 1</u></b>                      Spray a pizza screen lightly with vegetable cooking spray.</p>
993605 Pizza crust, Schwan's Proof Perfect 16" sheet.....	1 (1 crust)	<p><b><u>STEP 2</u></b>                      Place whole pizza crust on the pizza screen.</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 1/2 OZ	<p><b><u>STEP 3</u></b>                      Spray or brush the top of the crust with a very sparing amount of oil (approximately 1.5 oz of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
993606 Pizza Sauce, Angela Mia #38866.....	1 CUP	<p><b><u>STEP 4</u></b>                      Place an 8 oz. ladle (1 cup) pizza sauce in the center of the pizza. Use the back of the ladle to spread the sauce within ¼" of the rim of the pizza.</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M 990097 MUSHROOMS,FRESH 285196.....	12 OZ 1 CUP, pieces	<p><b><u>STEP 5</u></b>                      Place 12 oz. of shredded cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within ¼ inch of the dough's edge.</p> <p>Top with 1 cup fresh mushroom slices.</p>

# Chartwells School Dining Services

<p>090019 OREGANO LEAVES,DRIED..... 1 TSP</p>	<p><b>STEP 6</b> Sprinkle oregano over the top of the finished pizza.</p> <p><b>STEP 7</b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza half way during baking cycle. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees or 5-7 minutes OR 400 degrees F for 8 - 9 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes OR 400 degrees F for 20 -23 minutes.</p> <p><b>STEP 8</b> Remove the pizza from the oven. Allow to set one minute. Cut into 6 slices and serve immediately OR,</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for about 10 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	547	Iron	4.22 Mg	Protein	24.07 G	17.61%	Calories from Prot
Cholesterol	31 Mg	Calcium	446 Mg	Carbohydrates	59.64 G	43.63%	Calories from Carb
Sodium	831 Mg	Vitamin A	444 IU	Total Fat	22.63 G	37.24%	Calories from T Fat
Dietary Fiber	4.14 G	Vitamin C	8.6 Mg	Saturated Fat	10.30 G	16.95%	Calories from S Fat

\* - Denotes Missing Nutrient Values

# Chartwells School Dining Services

**007099 - Pizza, Broccoli, 6cut, PP**

Source: P-120H  
 Number of Portions: 6  
 Size of Portion: 1 Slice

Meat/Alt 2 oz.  
 Grain/Bread 4.8 SRV.  
 F/V/J 0.33 Cup  
 Milk 0 FLOZ

Alternate Menu Name:     Homemade Broccoli  
                                     Pizza

2nd Alternate Menu Name: Fresh Baked Broccoli  
                                     Pizza

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single -use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b>STEP 1</b>                      Spray a pizza screen lightly with vegetable cooking spray.</p>
993605 Pizza crust, Schwan's Proof Perfect 16" sheet.....	1 (1 crust)	<p><b>STEP 2</b>                      Place whole pizza crust on the pizza screen.</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 1/2 OZ	<p><b>STEP 3</b>                      Spray or brush the top of the crust with a very sparing amount of oil (approximately 1.5 oz of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
993606 Pizza Sauce, Angela Mia #38866.....	1 CUP	<p><b>STEP 4</b>                      Place an 8 oz. ladle (1 cup) pizza sauce in the center of the pizza. Use the back of the ladle to spread the sauce within ¼" of the rim of the pizza.</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M 011090 BROCCOLI,RAW.....	12 OZ 1 CUP, chopped	<p><b>STEP 5</b>                      Place 12 oz. of shredded cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within ¼ inch of the dough's edge.</p> <p>Top with 1 cup fresh chopped broccoli.</p>

# Chartwells School Dining Services

<p>090019 OREGANO LEAVES,DRIED..... 1 TSP</p>	<p><b>STEP 6</b> Sprinkle oregano over the top of the finished pizza.</p> <p><b>STEP 7</b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza half way during baking cycle. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees or 5-7 minutes OR 400 degrees F for 8 - 9 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes OR 400 degrees F for 20 -23 minutes.</p> <p><b>CCP:</b> Heat to 145 degrees F for 15 seconds.</p> <p><b>STEP 8</b> Remove the pizza from the oven. Allow to set one minute. Cut into 6 slices and serve immediately OR,</p> <p><b>CCP:</b> Hold for hot service at 140 degrees F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for about 10 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	549	Iron	4.21 Mg	Protein	24.14 G	17.59% Calories from Prot
Cholesterol	31 Mg	Calcium	453 Mg	Carbohydrates	60.14 G	43.83% Calories from Carb
Sodium	836 Mg	Vitamin A	536 IU	Total Fat	22.64 G	37.13% Calories from T Fat
Dietary Fiber	4.38 G	Vitamin C	21.4 Mg	Saturated Fat	10.30 G	16.89% Calories from S Fat
* - Denotes Missing Nutrient Values						

# Chartwells School Dining Services

**990525 - Pizza, Cajun chicken 6-cut, PP**

Source: P-120I  
 Number of Portions: 6  
 Size of Portion: 1 Slice

Meat/Alt 3 oz.  
 Grain/Bread 4.8 SRV.  
 F/V/J 0.125 Cup  
 Milk 0 FLOZ

Alternate Menu Name:     Homemade Cajun chicken  
                                     Pizza

2nd Alternate Menu Name: Fresh Baked Cajun chicke  
                                     Pizza

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single -use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b>STEP 1</b>                      Spray a pizza screen lightly with vegetable cooking spray.</p>
993605 Pizza crust, Schwan's Proof Perfect 16" sheet.....	1 (1 crust)	<p><b>STEP 2</b>                      Place whole pizza crust on the pizza screen.</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 1/2 OZ	<p><b>STEP 3</b>                      Spray or brush the top of the crust with a very sparing amount of oil (approximately 1.5 oz of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
993606 Pizza Sauce, Angela Mia #38866.....	1 CUP	<p><b>STEP 4</b>                      Place an 8 oz. ladle (1 cup) pizza sauce in the center of the pizz a. Use the back of the ladle to spread the sauce within ¼" of the rim of the pizza.</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M 993545 FC GrilledChickCNBrestPattywISP,Pierce#73022 001923R Cajun spice rub/mix.....	12 OZ 2 (1 patty) 1 for 10 lb. meat	<p><b>STEP 5</b>                      Place 12 oz. of shredded cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within ¼ inch of the dough's edge.</p> <p>Top each pizza with on grilled chicken patties sliced into strips (seasoned with Cajun spice mix). Distribute evenly.</p>

# Chartwells School Dining Services

	<p><b><u>STEP 6</u></b> Sprinkle oregano over the top of the finished pizza.</p> <p><b><u>STEP 7</u></b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza half way during baking cycle. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees or 5-7 minutes OR 400 degrees F for 8 - 9 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes OR 400 degrees F for 20 -23 minutes.</p> <p><b>CCP:</b> Heat to 165°F or higher for 15 seconds.</p> <p><b><u>STEP 8</u></b> Remove the pizza from the oven. Allow to set one minute. Cut into 6 slices and serve immediately OR,</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b><i>Subrecipe for Seasoned Oil:</i></b> (makes 2 cups- enough for about 10 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;"><b>Ingredient</b></th> <th style="text-align: left;"><b>Weight or Measure</b></th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	<b>Ingredient</b>	<b>Weight or Measure</b>	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	600	Iron	4.85 Mg	Protein	30.97 G	20.66%	Calories from Prot
Cholesterol	47 Mg	Calcium	457 Mg	Carbohydrates	60.76 G	40.53%	Calories from Carb
Sodium	948 Mg	Vitamin A	719 IU	Total Fat	24.68 G	37.05%	Calories from T Fat
Dietary Fiber	4.38 G	Vitamin C	9.1 Mg	Saturated Fat	10.31 G	15.48%	Calories from S Fat
* - Denotes Missing Nutrient Values							

# Chartwells School Dining Services

**990524 - Pizza, Cheesesteak, 6-cut, PP**

Source: P-120J  
 Number of Portions: 6  
 Size of Portion: 1 Slice

Meat/Alt 2.5 oz.  
 Grain/Bread 4.8 SRV.  
 F/V/J 0.125 Cup  
 Milk 0 FLOZ

Alternate Menu Name:     Homemade Cheesesteak  
                                     Pizza

2nd Alternate Menu Name: Fresh Baked Cheesesteak  
                                     Pizza

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single -use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b><u>STEP 1</u></b>                      Spray a pizza screen lightly with vegetable cooking spray.</p>
993605 Pizza crust, Schwan's Proof Perfect 16" sheet.....	1 (1 crust)	<p><b><u>STEP 2</u></b>                      Place whole pizza crust on the pizza screen.</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 1/2 OZ	<p><b><u>STEP 3</u></b>                      Spray or brush the top of the crust with a very sparing amount of oil (approximately 1.5 oz of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
993606 Pizza Sauce, Angela Mia #38866.....	1 CUP	<p><b><u>STEP 4</u></b>                      Place an 8 oz. ladle (1 cup) pizza sauce in the center of the pizza. Use the back of the ladle to spread the sauce within ¼" of the rim of the pizza.</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M 080356 BEEF STEAKS,CHOPPED,CHARBROILED,GOR 993609 Cheese sauce, Gehl's low fat cheddar.....	12 OZ 5 OZ 2 (2 fluid ounces)	<p><b><u>STEP 5</u></b>                      Place 12 oz. of shredded cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within ¼ inch of the dough's edge.</p> <p>Top each pizza with 5 oz. cooked wafer steaks. Distribute evenly. Drizzle with 1/2 Cup cheese sauce.</p>

# Chartwells School Dining Services

<p>090019 OREGANO LEAVES,DRIED..... 1 TSP</p>	<p><b>STEP 6</b> Sprinkle oregano over the top of the finished pizza.</p> <p><b>STEP 7</b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza half way during baking cycle. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees or 5-7 minutes OR 400 degrees F for 8 - 9 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes OR 400 degrees F for 20 -23 minutes.</p> <p><b>CCP:</b> Heat to 155°F or higher for 15 seconds.</p> <p><b>STEP 8</b> Remove the pizza from the oven. Allow to set one minute. Cut into 6 slices and serve immediately OR,</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for about 10 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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2 cups	Vegetable oil																
4 Tablespoons	Granulated garlic																
2 tsp.	Basil leaf, dried																
2 tsp.	Oregano leaf, dried																
4 Tablespoons	Parsley, dried																
1 tsp.	Salt																
1 tsp.	Black pepper																

Calories	628	Iron	4.61 Mg	Protein	29.41 G	18.73% Calories from Prot
Cholesterol	47 Mg	Calcium	472 Mg	Carbohydrates	61.85 G	39.38% Calories from Carb
Sodium	1093 Mg	Vitamin A	1199 IU	Total Fat	28.32 G	40.58% Calories from T Fat
Dietary Fiber	4.33 G	Vitamin C	8.3 Mg	Saturated Fat	12.71 G	18.21% Calories from S Fat
* - Denotes Missing Nutrient Values						

# Chartwells School Dining Services

**007103 - Pizza, Chicken parm 6-cut, PP**

Source: P-120K  
 Number of Portions: 6  
 Size of Portion: 1 Slice

Meat/Alt 3 oz.  
 Grain/Bread 4.8 SRV.  
 F/V/J 0.125 Cup  
 Milk 0 FLOZ

Alternate Menu Name:      Homemade Chicken Parm  
                                     Pizza

2nd Alternate Menu Name:  Fresh Baked Chicken Parm  
                                     Pizza

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single -use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b><u>STEP 1</u></b>                      Spray a pizza screen lightly with vegetable cooking spray.</p>
993605 Pizza crust, Schwan's Proof Perfect 16" sheet.....	1 (1 crust)	<p><b><u>STEP 2</u></b>                      Place whole pizza crust on the pizza screen.</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 1/2 OZ	<p><b><u>STEP 3</u></b>                      Spray or brush the top of the crust with a very sparing amount of oil (approximately 1.5 oz of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
993606 Pizza Sauce, Angela Mia #38866.....	1 CUP	<p><b><u>STEP 4</u></b>                      Place an 8 oz. ladle (1 cup) pizza sauce in the center of the pizz a. Use the back of the ladle to spread the sauce within ¼" of the rim of the pizza.</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M 993545 FC GrilledChickCNBrestPattywISP,Pierce#73022 001924R Capistrano spice rub.....	12 OZ 2 (1 patty) 1 for 10 lb. meat	<p><b><u>STEP 5</u></b>                      Place 12 oz. of shredded cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within ¼ inch of the dough's edge.</p> <p>Top each pizza with on grilled chicken patties sliced into strips (seasoned with Capistrano spice mix). Distribute evenly.</p>

# Chartwells School Dining Services

	<p><b><u>STEP 6</u></b> Sprinkle oregano over the top of the finished pizza.</p> <p><b><u>STEP 7</u></b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza half way during baking cycle. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees or 5-7 minutes OR 400 degrees F for 8 - 9 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes OR 400 degrees F for 20 -23 minutes.</p> <p><b>CCP:</b> Heat to 165°F or higher for 15 seconds.</p> <p><b><u>STEP 8</u></b> Remove the pizza from the oven. Allow to set one minute. Cut into 6 slices and serve immediately OR,</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b><i>Subrecipe for Seasoned Oil:</i></b> (makes 2 cups- enough for about 10 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;"><b>Ingredient</b></th> <th style="text-align: left;"><b>Weight or Measure</b></th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	<b>Ingredient</b>	<b>Weight or Measure</b>	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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4 Tablespoons	Parsley, dried																
1 tsp.	Salt																
1 tsp.	Black pepper																

Calories	596	Iron	4.81 Mg	Protein	30.80 G	20.69%	Calories from Prot
Cholesterol	47 Mg	Calcium	459 Mg	Carbohydrates	59.89 G	40.22%	Calories from Carb
Sodium	948 Mg	Vitamin A	497 IU	Total Fat	24.61 G	37.19%	Calories from T Fat
Dietary Fiber	4.16 G	Vitamin C	8.5 Mg	Saturated Fat	10.30 G	15.57%	Calories from S Fat
* - Denotes Missing Nutrient Values							

# Chartwells School Dining Services

**007119 - Pizza, X-cheese, 6",6cut, PP**

Source: P-120L  
 Number of Portions: 6  
 Size of Portion: 1 Slice

Meat/Alt 3 oz.  
 Grain/Bread 4.8 SRV.  
 F/V/J 0.125 Cup  
 Milk 0 FLOZ

Alternate Menu Name:     Homemade Extra-Cheese  
                                     Pizza

2nd Alternate Menu Name: Fresh Baked Extra-Cheese  
                                     Pizza

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single -use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b>STEP 1</b>                      Spray a pizza screen lightly with vegetable cooking spray.</p>
993605 Pizza crust, Schwan's Proof Perfect 16" sheet.....	1 (1 crust)	<p><b>STEP 2</b>                      Place whole pizza crust on the pizza screen.</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 1/2 OZ	<p><b>STEP 3</b>                      Spray or brush the top of the crust with a very sparing amount of oil (approximately 1.5 oz of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
993606 Pizza Sauce, Angela Mia #38866.....	1 CUP	<p><b>STEP 4</b>                      Place an 8 oz. ladle (1 cup) pizza sauce in the center of the pizza. Use the back of the ladle to spread the sauce within ¼" of the rim of the pizza.</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M	18 OZ	<p><b>STEP 5</b>                      Place 18 oz. of shredded cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within ¼ inch of the dough's edge.</p>

# Chartwells School Dining Services

<p>090019 OREGANO LEAVES,DRIED..... 1 TSP</p>	<p><b>STEP 6</b> Sprinkle oregano over the top of the finished pizza.</p> <p><b>STEP 7</b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza half way during baking cycle. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees or 5-7 minutes OR 400 degrees F for 8 - 9 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes OR 400 degrees F for 20 -23 minutes.</p> <p><b>STEP 8</b> Remove the pizza from the oven. Allow to set one minute. Cut into 6 slices and serve immediately OR,</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for about 10 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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4 Tablespoons	Parsley, dried																
1 tsp.	Salt																
1 tsp.	Black pepper																

Calories	630	Iron	4.17 Mg	Protein	31.09 G	19.75%	Calories from Prot
Cholesterol	46 Mg	Calcium	653 Mg	Carbohydrates	60.25 G	38.28%	Calories from Carb
Sodium	980 Mg	Vitamin A	591 IU	Total Fat	28.27 G	40.41%	Calories from T Fat
Dietary Fiber	4.00 G	Vitamin C	8.3 Mg	Saturated Fat	13.89 G	19.85%	Calories from S Fat

\* - Denotes Missing Nutrient Values

# Chartwells School Dining Services

**007108 - Pizza, Grlld veg, 6cut, PP**

Source: P-120M  
 Number of Portions: 6  
 Size of Portion: 1 Slice

Meat/Alt 2 oz.  
 Grain/Bread 4.8 SRV.  
 F/V/J 0.33 Cup  
 Milk 0 FLOZ

Alternate Menu Name:     Homemade Grilled  
                                   Vegetable Pizza

2nd Alternate Menu Name: Fresh Baked Grilled  
                                   Vegetable Pizza

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single -use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b><u>STEP 1</u></b>                  Spray a pizza screen lightly with vegetable cooking spray.</p>
993605 Pizza crust, Schwan's Proof Perfect 16" sheet.....	1 (1 crust)	<p><b><u>STEP 2</u></b>                  Place whole pizza crust on the pizza screen.</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 1/2 OZ	<p><b><u>STEP 3</u></b>                  Spray or brush the top of the crust with a very sparing amount of oil (approximately 1.5 oz of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
993606 Pizza Sauce, Angela Mia #38866.....	1 CUP	<p><b><u>STEP 4</u></b>                  Place an 8 oz. ladle (1 cup) pizza sauce in the center of the pizz a. Use the back of the ladle to spread the sauce within ¼" of the rim of the pizza.</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M 011333 PEPPERS,SWEET,GREEN,RAW..... 990097 MUSHROOMS,FRESH 285196..... 993622 ONIONS,FRESH.....	12 OZ 1 CUP, sliced 1/2 CUP, pieces 1/2 CUP, sliced	<p><b><u>STEP 5</u></b>                  Place 12 oz. of shredded cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within ¼ inch of the dough's edge.</p> <p>Top with peppers, mushrooms, and onions, which have been grilled using non-stick vegetable spray..</p>

# Chartwells School Dining Services

<p>090019 OREGANO LEAVES,DRIED..... 1 TSP</p>	<p><b>STEP 6</b> Sprinkle oregano over the top of the finished pizza.</p> <p><b>STEP 7</b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza half way during baking cycle. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees or 5-7 minutes OR 400 degrees F for 8 - 9 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes OR 400 degrees F for 20 -23 minutes.</p> <p><b>STEP 8</b> Remove the pizza from the oven. Allow to set one minute. Cut into 6 slices and serve immediately OR,</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for about 10 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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4 Tablespoons	Parsley, dried																
1 tsp.	Salt																
1 tsp.	Black pepper																

Calories	552	Iron	4.24 Mg	Protein	24.14 G	17.49%	Calories from Prot
Cholesterol	31 Mg	Calcium	450 Mg	Carbohydrates	60.94 G	44.16%	Calories from Carb
Sodium	832 Mg	Vitamin A	501 IU	Total Fat	22.65 G	36.93%	Calories from T Fat
Dietary Fiber	4.50 G	Vitamin C	21.4 Mg	Saturated Fat	10.31 G	16.80%	Calories from S Fat

\* - Denotes Missing Nutrient Values

# Chartwells School Dining Services

**007115 - Pizza, Primavera,6cut,, PP**

Source: P-120N  
 Number of Portions: 6  
 Size of Portion: 1 Slice

Meat/Alt 2 oz.  
 Grain/Bread 4.8 SRV.  
 F/V/J 0.33 Cup  
 Milk 0 FLOZ

Alternate Menu Name:     Homemade Primavera  
                                     Pizza

2nd Alternate Menu Name: Fresh Baked Primavera  
                                     Pizza

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single -use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b><u>STEP 1</u></b>                  Spray a pizza screen lightly with vegetable cooking spray.</p>
993605 Pizza crust, Schwan's Proof Perfect 16" sheet.....	1 (1 crust)	<p><b><u>STEP 2</u></b>                  Place whole pizza crust on the pizza screen.</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 1/2 OZ	<p><b><u>STEP 3</u></b>                  Spray or brush the top of the crust with a very sparing amount of oil (approximately 1.5 oz of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M 011333 PEPPERS,SWEET,GREEN,RAW..... 011090 BROCCOLI,RAW..... 990097 MUSHROOMS,FRESH 285196..... 993622 ONIONS,FRESH.....	12 OZ 1/2 CUP, chopped 1/2 CUP, chopped 1/2 CUP, pieces 1/2 CUP, chopped	<p><b><u>STEP 4</u></b>                  Place 12 oz. of shredded cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within ¼ inch of the dough's edge.</p> <p>Add remaining fresh vegetables.</p>

# Chartwells School Dining Services

090019 OREGANO LEAVES,DRIED..... 1 TSP	<p><b>STEP 5</b> Sprinkle oregano over the top of the finished pizza.</p> <p><b>STEP 6</b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza half way during baking cycle. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees or 5-7 minutes OR 400 degrees F for 8 - 9 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes OR 400 degrees F for 20 -23 minutes.</p> <p><b>STEP 7</b> Remove the pizza from the oven. Allow to set one minute. Cut into 6 slices and serve immediately OR,</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for about 10 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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4 Tablespoons	Parsley, dried																
1 tsp.	Salt																
1 tsp.	Black pepper																

Calories	542	Iron	3.81 Mg	Protein	23.70 G	17.49% Calories from Prot
Cholesterol	31 Mg	Calcium	453 Mg	Carbohydrates	58.28 G	43.01% Calories from Carb
Sodium	667 Mg	Vitamin A	403 IU	Total Fat	22.68 G	37.65% Calories from T Fat
Dietary Fiber	4.04 G	Vitamin C	22.6 Mg	Saturated Fat	10.31 G	17.11% Calories from S Fat
* - Denotes Missing Nutrient Values						

# Chartwells School Dining Services

**007110 - Pizza, Hawaiian, 6-cut, PP**

Source: P-1200  
 Number of Portions: 6  
 Size of Portion: 1 Slice

Meat/Alt 2.6 oz.  
 Grain/Bread 4.8 SRV.  
 F/V/J 0.25 Cup  
 Milk 0 FLOZ

Alternate Menu Name:     Homemade Hawaiian  
                                     Pizza

2nd Alternate Menu Name: Fresh Baked Hawaiian  
                                     Pizza

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single -use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b><u>STEP 1</u></b>                      Spray a pizza screen lightly with vegetable cooking spray.</p>
993605 Pizza crust, Schwan's Proof Perfect 16" sheet.....	1 (1 crust)	<p><b><u>STEP 2</u></b>                      Place whole pizza crust on the pizza screen.</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 1/2 OZ	<p><b><u>STEP 3</u></b>                      Spray or brush the top of the crust with a very sparing amount of oil (approximately 1.5 oz of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
993606 Pizza Sauce, Angela Mia #38866.....	1 CUP	<p><b><u>STEP 4</u></b>                      Place an 8 oz. ladle (1 cup) pizza sauce in the center of the pizza. Use the back of the ladle to spread the sauce within ¼" of the rim of the pizza.</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M 990006 TURKEY HAM,CURED THIGH MEAT..... 007098R Pineapple, tidbits, canned.....	12 OZ 6 OZ 2 (1/2 cup)	<p><b><u>STEP 5</u></b>                      Place 12 oz. of shredded cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within ¼ inch of the dough's edge.</p> <p>Top each pizza with 6 oz. diced turkey ham and 1 Cup (drained) pineapple tidbits. Distribute evenly.</p>

# Chartwells School Dining Services

<p>090019 OREGANO LEAVES,DRIED..... 1 TSP</p>	<p><b>STEP 6</b> Sprinkle oregano over the top of the finished pizza.</p> <p><b>STEP 7</b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza half way during baking cycle. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees or 5-7 minutes OR 400 degrees F for 8 - 9 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes OR 400 degrees F for 20 -23 minutes.</p> <p><b>CCP:</b> Heat to 155°F or higher for 15 seconds.</p> <p><b>STEP 8</b> Remove the pizza from the oven. Allow to set one minute. Cut into 6 slices and serve immediately OR,</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for about 10 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	597	Iron	5.01 Mg	Protein	29.24 G	19.60%	Calories from Prot
Cholesterol	46 Mg	Calcium	454 Mg	Carbohydrates	63.50 G	42.57%	Calories from Carb
Sodium	1113 Mg	Vitamin A	452 IU	Total Fat	24.08 G	36.32%	Calories from T Fat
Dietary Fiber	4.38 G	Vitamin C	10.7 Mg	Saturated Fat	10.78 G	16.26%	Calories from S Fat
* - Denotes Missing Nutrient Values							

# Chartwells School Dining Services

**007118 - Pizza, Supreme, 6-cut, PP**

Source: P-120P  
 Number of Portions: 6  
 Size of Portion: 1 Slice

Meat/Alt 2.5 oz.  
 Grain/Bread 4.8 SRV.  
 F/V/J 0.5 Cup  
 Milk 0 FLOZ

Alternate Menu Name:     Homemade Supreme  
   Pizza

2nd Alternate Menu Name: Fresh Baked Supreme  
   Pizza

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single -use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b>STEP 1</b>                      Spray a pizza screen lightly with vegetable cooking spray.</p>
993605 Pizza crust, Schwan's Proof Perfect 16" sheet.....	1 (1 crust)	<p><b>STEP 2</b>                      Place whole pizza crust on the pizza screen.</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 1/2 OZ	<p><b>STEP 3</b>                      Spray or brush the top of the crust with a very sparing amount of oil (approximately 1.5 oz of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
993606 Pizza Sauce, Angela Mia #38866.....	1 CUP	<p><b>STEP 4</b>                      Place an 8 oz. ladle (1 cup) pizza sauce in the center of the pizz a. Use the back of the ladle to spread the sauce within ¼" of the rim of the pizza.</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M 993624 Sausage, crumble topping..... 075076 TOMATOES,FRESH,RED RIPE..... 011333 PEPPERS,SWEET,GREEN,RAW..... 990097 MUSHROOMS,FRESH 285196..... 011090 BROCCOLI,RAW..... 009193 OLIVES,RIPE,CND (SMALL-EXTRA LRG).....	12 OZ 4 (1 oz serving) 1 CUP, chopped 1/2 CUP, chopped 1/2 CUP, pieces 1/2 CUP, chopped 1/2 CUP	<p><b>STEP 5</b>                      Place 12 oz. of shredded cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within ¼ inch of the dough's edge.</p> <p>Top each pizza with 4 oz. cooked ground sausage. Add remaining vegetables. Distribute evenly.</p>

# Chartwells School Dining Services

<p>090019 OREGANO LEAVES,DRIED..... 1 TSP</p>	<p><b>STEP 6</b> Sprinkle oregano over the top of the finished pizza.</p> <p><b>STEP 7</b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza half way during baking cycle. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees or 5-7 minutes OR 400 degrees F for 8 - 9 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes OR 400 degrees F for 20 -23 minutes.</p> <p><b>CCP:</b> Heat to 155°F or higher for 15 seconds.</p> <p><b>STEP 8</b> Remove the pizza from the oven. Allow to set one minute. Cut into 6 slices and serve immediately OR,</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for about 10 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	609	Iron	5.14 Mg	Protein	29.31 G	19.25% Calories from Prot
Cholesterol	41 Mg	Calcium	478 Mg	Carbohydrates	63.24 G	41.55% Calories from Carb
Sodium	1016 Mg	Vitamin A	781 IU	Total Fat	25.89 G	38.27% Calories from T Fat
Dietary Fiber	5.82 G	Vitamin C	31.0 Mg	Saturated Fat	11.16 G	16.49% Calories from S Fat
* - Denotes Missing Nutrient Values						

# Chartwells School Dining Services

**007104 - Pizza, Chix & p'appl 6-cut, PP**

Source: P-120Q  
 Number of Portions: 6  
 Size of Portion: 1 Slice

Meat/Alt 3 oz.  
 Grain/Bread 4.8 SRV.  
 F/V/J 0.333 Cup  
 Milk 0 FLOZ

Alternate Menu Name:      Homemade Chicken  
                                   Pineapple Pizza

2nd Alternate Menu Name:  Fresh Baked Chiicken  
                                   Pineapple Pizza

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single -use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b>STEP 1</b>                      Spray a pizza screen lightly with vegetable cooking spray.</p>
993605 Pizza crust, Schwan's Proof Perfect 16" sheet.....	1 (1 crust)	<p><b>STEP 2</b>                      Place whole pizza crust on the pizza screen.</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 1/2 OZ	<p><b>STEP 3</b>                      Spray or brush the top of the crust with a very sparing amount of oil (approximately 1.5 oz of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
993606 Pizza Sauce, Angela Mia #38866.....	1 CUP	<p><b>STEP 4</b>                      Place an 8 oz. ladle (1 cup) pizza sauce in the center of the pizz a. Use the back of the ladle to spread the sauce within ¼" of the rim of the pizza.</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M 005360 CHICK,DICED,CKD,FROZEN-COMMOD..... 007098R Pineapple, tidbits, canned.....	12 OZ 6 OZ 2 (1/2 cup)	<p><b>STEP 5</b>                      Place 12 oz. of shredded cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within ¼ inch of the dough's edge.</p> <p>Top each pizza with 6 oz diced chicken and 1 cup pineapple tidbits. Distribute evenly.</p>

# Chartwells School Dining Services

	<p><b><u>STEP 6</u></b> Sprinkle oregano over the top of the finished pizza.</p> <p><b><u>STEP 7</u></b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza half way during baking cycle. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees or 5-7 minutes OR 400 degrees F for 8 - 9 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes OR 400 degrees F for 20 -23 minutes.</p> <p><b>CCP:</b> Heat to 165°F or higher for 15 seconds.</p> <p><b><u>STEP 8</u></b> Remove the pizza from the oven. Allow to set one minute. Cut into 6 slices and serve immediately OR,</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b><i>Subrecipe for Seasoned Oil:</i></b> (makes 2 cups- enough for about 10 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;"><b>Ingredient</b></th> <th style="text-align: left;"><b>Weight or Measure</b></th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	<b>Ingredient</b>	<b>Weight or Measure</b>	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	614	Iron	4.46 Mg	Protein	32.00 G	20.86%	Calories from Prot
Cholesterol	56 Mg	Calcium	451 Mg	Carbohydrates	63.23 G	41.23%	Calories from Carb
Sodium	855 Mg	Vitamin A	450 IU	Total Fat	24.78 G	36.35%	Calories from T Fat
Dietary Fiber	4.27 G	Vitamin C	10.5 Mg	Saturated Fat	10.89 G	15.97%	Calories from S Fat
* - Denotes Missing Nutrient Values							

# Chartwells School Dining Services

**007111 - Pizza, hot chicken 6-cut, PP**

Source: P-120R  
 Number of Portions: 6  
 Size of Portion: 1 Slice

Meat/Alt 2.5 oz.  
 Grain/Bread 4.8 SRV.  
 F/V/J 0.125 Cup  
 Milk 0 FLOZ

Alternate Menu Name:      Homemade Red Hot  
   Chicken Pizza

2nd Alternate Menu Name:  Fresh Baked Red Hot  
   Chicken Pizza

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single -use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b><u>STEP 1</u></b>                  Spray a pizza screen lightly with vegetable cooking spray.</p>
993605 Pizza crust, Schwan's Proof Perfect 16" sheet.....	1 (1 crust)	<p><b><u>STEP 2</u></b>                  Place whole pizza crust on the pizza screen.</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 1/2 OZ	<p><b><u>STEP 3</u></b>                  Spray or brush the top of the crust with a very sparing amount of oil (approximately 1.5 oz of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
993606 Pizza Sauce, Angela Mia #38866..... 107220 CHICKEN WING SAUCE, HOT.....	2/3 CUP 1/3 CUP	<p><b><u>STEP 4</u></b>                  Ladle 2/3 Cup pizza sauce and 1/3 Cup Hot wing sauce in the center of the pizza. Use the back of the ladle to spread the sauce within ¼" of the rim of the pizza.</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M 005360 CHICK,DICED,CKD,FROZEN-COMMOD..... 075076 TOMATOES,FRESH,RED RIPE.....	12 OZ 4 OZ 1/2 CUP	<p><b><u>STEP 5</u></b>                  Place 12 oz. of shredded cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within ¼ inch of the dough's edge.</p> <p>Top each pizza with diced chicken and tomatoes. Distribute evenly.</p>

# Chartwells School Dining Services

002044 BASIL,FRESH..... 1/4 CUP	<p><b>STEP 6</b> Sprinkle fresh basil over the top of the finished pizza.</p> <p><b>STEP 7</b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza half way during baking cycle. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees or 5-7 minutes OR 400 degrees F for 8 - 9 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes OR 400 degrees F for 20 -23 minutes.</p> <p><b>CCP:</b> Heat to 165°F or higher for 15 seconds.</p> <p><b>STEP 8</b> Remove the pizza from the oven. Allow to set one minute. Cut into 6 slices and serve immediately OR,</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for about 10 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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4 Tablespoons	Parsley, dried																
1 tsp.	Salt																
1 tsp.	Black pepper																

Calories	583	Iron	4.18 Mg	Protein	29.09 G	19.97% Calories from Prot
Cholesterol	48 Mg	Calcium	448 Mg	Carbohydrates	59.54 G	40.88% Calories from Carb
Sodium	1268 Mg	Vitamin A	799 IU	Total Fat	24.07 G	37.18% Calories from T Fat
Dietary Fiber	3.90 G	Vitamin C	16.9 Mg	Saturated Fat	10.69 G	16.52% Calories from S Fat
* - Denotes Missing Nutrient Values						

# Chartwells School Dining Services

**007120 - Pizza,Bronco Veg, 6cut, PP**

Source: P-120S  
 Number of Portions: 6  
 Size of Portion: 1 Slice

Meat/Alt 2 oz.  
 Grain/Bread 4.8 SRV.  
 F/V/J 0.666 Cup  
 Milk 0 FLOZ

Alternate Menu Name:     Homemade Bronco  
                                   Vegetarian Pizza

2nd Alternate Menu Name: Fresh Baked Bronco  
                                   Vegetarian Pizza

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single -use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b>STEP 1</b>                      Spray a pizza screen lightly with vegetable cooking spray.</p>
993605 Pizza crust, Schwan's Proof Perfect 16" sheet.....	1 (1 crust)	<p><b>STEP 2</b>                      Place whole pizza crust on the pizza screen.</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 1/2 OZ	<p><b>STEP 3</b>                      Spray or brush the top of the crust with a very sparing amount of oil (approximately 1.5 oz of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M	12 OZ	<p><b>STEP 4</b>                      Place 12 oz. of shredded cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within ¼ inch of the dough's edge.</p>
011092 BROCCOLI,FRZ,CHOPD,UNPREP.....	1 1/2 CUP	<p><b>STEP 5</b>                      Top with 5 cups of "california blend" vegetables (broccoli, cauliflower, and carrots); Add sliced mushrooms.</p>
011137 CAULIFLOWER,FRZ,UNPREP.....	1 1/2 CUP, 1" pieces	
011130 CARROTS,FROZEN,UNPREPARED.....	2 CUP, slices	
011264 MUSHROOMS,CND,DRND SOL.....	1/2 CUP	

# Chartwells School Dining Services

**STEP 6**

**BAKE:** Use guidelines below. Bake by sight. Check pizza half way during baking cycle. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.

**Convection Oven-** 375 degrees F for 7-10 minutes.

**Conveyor (Impinger) Oven-** 500 degrees or 5-7 minutes OR 400 degrees F for 8 - 9 minutes.

**Conventional Oven-** 450 degrees F for 12 - 15 minutes OR 400 degrees F for 20 -23 minutes.

**STEP 7**

Remove the pizza from the oven. Allow to set one minute. Cut into 6 slices and serve immediately OR,

**CCP:** Hold for hot service at 140°F or higher.

***Subrecipe for Seasoned Oil:***  
(makes 2 cups- enough for about 10 pizzas):

<b>Ingredient</b>	<b>Weight or Measure</b>
2 cups	Vegetable oil
4 Tablespoons	Granulated garlic
2 tsp.	Basil leaf, dried
2 tsp.	Oregano leaf, dried
4 Tablespoons	Parsley, dried
1 tsp.	Salt
1 tsp.	Black pepper

Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.

Calories	566	Iron	4.30 Mg	Protein	25.37 G	17.91%	Calories from Prot
Cholesterol	31 Mg	Calcium	488 Mg	Carbohydrates	63.11 G	44.56%	Calories from Carb
Sodium	766 Mg	Vitamin A	5496 IU	Total Fat	23.00 G	36.54%	Calories from T Fat
Dietary Fiber	6.87 G	Vitamin C	44.1 Mg	Saturated Fat	10.34 G	16.42%	Calories from S Fat
* - Denotes Missing Nutrient Values							

# Chartwells School Dining Services

**007106 - Pizza, Greek, 6cut,, PP**

Source: P-120T  
 Number of Portions: 6  
 Size of Portion: 1 Slice

Meat/Alt 2 oz.  
 Grain/Bread 4.8 SRV.  
 F/V/J 0.25 Cup  
 Milk 0 FLOZ

Alternate Menu Name:     Homemade Greek Style  
                                   Pizza

2nd Alternate Menu Name: Fresh Baked Greek Style  
                                   Pizza

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single -use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b><u>STEP 1</u></b>                  Spray a pizza screen lightly with vegetable cooking spray.</p>
993605 Pizza crust, Schwan's Proof Perfect 16" sheet.....	1 (1 crust)	<p><b><u>STEP 2</u></b>                  Place whole pizza crust on the pizza screen.</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 1/2 OZ	<p><b><u>STEP 3</u></b>                  Spray or brush the top of the crust with a very sparing amount of oil (approximately 1.5 oz of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M 001019 CHEESE,FETA..... 990097 MUSHROOMS,FRESH 285196..... 990001 ONIONS,FRESH,RED..... 009193 OLIVES,RIPE,CND (SMALL-EXTRA LRG)..... 011206 CUCUMBER,PEELED,RAW.....	8 OZ 4 OZ 1/2 CUP, pieces 4 OZ 1/4 CUP 1/2 CUP, chopped	<p><b><u>STEP 4</u></b>                  Place 8 oz. of shredded cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within ¼ inch of the dough's edge.</p> <p>Crumble 4 oz of feta cheese over the mozzarella cheese.</p> <p>Add the remaining ingredients.</p>

# Chartwells School Dining Services

090019 OREGANO LEAVES,DRIED..... 1 TSP	<p><b>STEP 5</b> Sprinkle oregano over the top of the finished pizza.</p> <p><b>STEP 6</b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza half way during baking cycle. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees or 5-7 minutes OR 400 degrees F for 8 - 9 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes OR 400 degrees F for 20 -23 minutes.</p> <p><b>STEP 7</b> Remove the pizza from the oven. Allow to set one minute. Cut into 6 slices and serve immediately OR,</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for about 10 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	540	Iron	4.01 Mg	Protein	21.34 G	15.82%	Calories from Prot
Cholesterol	37 Mg	Calcium	411 Mg	Carbohydrates	58.34 G	43.23%	Calories from Carb
Sodium	825 Mg	Vitamin A	323 IU	Total Fat	23.49 G	39.17%	Calories from T Fat
Dietary Fiber	4.00 G	Vitamin C	6.9 Mg	Saturated Fat	10.81 G	18.02%	Calories from S Fat

\* - Denotes Missing Nutrient Values



# Chartwells School Dining Services

<p>090019 OREGANO LEAVES,DRIED..... 1 TSP</p>	<p><b>STEP 5</b> Sprinkle oregano over the top of the finished pizza.</p> <p><b>STEP 6</b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza half way during baking cycle. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees or 5-7 minutes OR 400 degrees F for 8 - 9 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes OR 400 degrees F for 20 -23 minutes.</p> <p><b>STEP 7</b> Remove the pizza from the oven. Allow to set one minute. Cut into 6 slices and serve immediately OR,</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for about 10 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	536	Iron	4.28 Mg	Protein	23.44 G	17.50% Calories from Prot
Cholesterol	33 Mg	Calcium	440 Mg	Carbohydrates	58.08 G	43.38% Calories from Carb
Sodium	631 Mg	Vitamin A	2144 IU	Total Fat	22.15 G	37.22% Calories from T Fat
Dietary Fiber	3.76 G	Vitamin C	10.6 Mg	Saturated Fat	9.94 G	16.71% Calories from S Fat

\* - Denotes Missing Nutrient Values

# Chartwells School Dining Services

**007149 - Cheese Pizza**

Source: P-121  
 Number of Portions: 8.0000  
 Size of Portion: 1 Slice

Meat/Alt 0 oz.  
 Grain/Bread 0 SRV.  
 F/V/J 0 Cup  
 Milk 0 FLOZ

Alternate Menu Name:     Homemade Cheese  
                                     Pizza

2nd Alternate Menu Name: Fresh Baked Cheese  
                                     Pizza

993377 Pizza crust, Schwan's Proof Perfect 16" sheet.....	1 (1 crust)
993379 Pizza Sauce, Angela Mia #38866.....	8 OZ
001028 CHEESE,MOZZARELLA,PART SKIM MILK.....	16 OZ
004044 OIL,SOYBN,SALAD OR COOKING.....	1 1/2 OZ
090019 OREGANO LEAVES,DRIED.....	1 TSP

**Method:     For Each Pizza -**

**STEP 1**

Remove desired number of pizza dough rounds from the freezer. Place on prepared screens or pans. Spray or brush the entire surface of each dough including the edges with seasoned oil (1 1/2 oz. per dough).

**STEP 2**

Place an 8 oz. ladle (1 cup) of pizza sauce in the center of the pizza. Using the back of the ladle spread the sauce within 1/4" of the rim of the pizza in a circular motion.

**STEP 3**

Weigh out one pound cheese and place all of it in the center of the pizza. Using both hands evenly distribute the cheese by gently moving it with your fingers to within 1/4 inch of the dough's edge.

**STEP 4**

Place the finished pizza in a pre -heated 375 degree convection oven for 7 -10 minutes. After first 3 minutes check the pizza. The pizza should be crispy and brown on the bottom and edges and the cheese should be pale and well melted.

# Chartwells School Dining Services

	<p>Adjust the oven temperature down and leave the pizza in longer if the cheese has melted and browned but the crust is still doughy.</p> <p><b><u>STEP 5</u></b> Remove the pizza from the oven. Allow to set one minute. Cut into 8 slices and serve immediately.</p> <p><b>CCP:</b> Hold for hot service at 140 °F or higher.</p> <p><b><u>Subrecipe for Seasoned Oil:</u></b></p> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: left;"><u>Ingredient</u></th> <th style="text-align: left;"><u>Weight or Measure</u></th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p><b><u>Method:</u></b></p> <p><b><u>STEP 1</u></b> Put all ingredients in a mixing bowl. Whisk thoroughly to combine.</p> <p><b><u>STEP 2</u></b> Pour vegetable oil mixture in a labeled squeeze bottle.</p>	<u>Ingredient</u>	<u>Weight or Measure</u>	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	385	Iron	2.75 Mg	Protein	19.15 G	19.88%	Calories from Prot
Cholesterol	36 Mg	Calcium	446 Mg	Carbohydrates	37.17 G	38.60%	Calories from Carb
Sodium	808 Mg	Vitamin A	376 IU	Total Fat	16.82 G	39.31%	Calories from T Fat

# Chartwells School Dining Services

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Dietary Fiber	2.99 G	Vitamin C	2.3 Mg	Saturated Fat	6.50 G	15.19% Calories from S Fat
* - Denotes Missing Nutrient Values						

# Chartwells School Dining Services

**007139 - Pizza, pepperoni, 8-cut, PP**

Source: P-121A  
 Number of Portions: 8  
 Size of Portion: 1 Slice

Meat/Alt 2 oz.  
 Grain/Bread 3.6 SRV.  
 F/V/J 0.125 Cup  
 Milk 0 FLOZ

Alternate Menu Name:     Homemade Pepperoni  
                                     Pizza

2nd Alternate Menu Name: Fresh Baked Pepperoni  
                                     Pizza

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single -use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b><u>STEP 1</u></b>                      Spray a pizza screen lightly with vegetable cooking spray.</p>
993605 Pizza crust, Schwan's Proof Perfect 16" sheet.....	1 (1 crust)	<p><b><u>STEP 2</u></b>                      Place whole pizza crust on the pizza screen.</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 1/2 OZ	<p><b><u>STEP 3</u></b>                      Spray or brush the top of the crust with a very sparing amount of oil (approximately 1.5 oz of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
993606 Pizza Sauce, Angela Mia #38866.....	1 CUP	<p><b><u>STEP 4</u></b>                      Place an 8 oz. ladle (1 cup) pizza sauce in the center of the pizza. Use the back of the ladle to spread the sauce within ¼" of the rim of the pizza.</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M 007057 PEPPERONI,PORK,BEEF.....	16 OZ 2 OZ	<p><b><u>STEP 5</u></b>                      Place 16 oz. of shredded cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within ¼ inch of the dough's edge.</p> <p>Top each pizza with 2 oz. sliced pepperoni. Distribute evenly.</p>

# Chartwells School Dining Services

<p>090019 OREGANO LEAVES,DRIED..... 1 TSP</p>	<p><b>STEP 6</b> Sprinkle oregano over the top of the finished pizza.</p> <p><b>STEP 7</b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza half way during baking cycle. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees or 5-7 minutes OR 400 degrees F for 8 - 9 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes OR 400 degrees F for 20 -23 minutes.</p> <p><b>CCP:</b> Heat to 155°F or higher for 15 seconds.</p> <p><b>STEP 8</b> Remove the pizza from the oven. Allow to set one minute. Cut into 8 slices and serve immediately OR,</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for about 10 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	484	Iron	3.21 Mg	Protein	22.92 G	18.95%	Calories from Prot
Cholesterol	39 Mg	Calcium	439 Mg	Carbohydrates	45.20 G	37.37%	Calories from Carb
Sodium	825 Mg	Vitamin A	407 IU	Total Fat	22.64 G	42.12%	Calories from T Fat
Dietary Fiber	3.10 G	Vitamin C	6.3 Mg	Saturated Fat	10.66 G	19.83%	Calories from S Fat
* - Denotes Missing Nutrient Values							

# Chartwells School Dining Services

**007141 - Pizza, sausage, 8-cut, PP**

Source: P-121B  
 Number of Portions: 8  
 Size of Portion: 1 Slice

Meat/Alt 2 oz.  
 Grain/Bread 3.6 SRV.  
 F/V/J 0.125 Cup  
 Milk 0 FLOZ

Alternate Menu Name:     Homemade Sausage  
                                     Pizza

2nd Alternate Menu Name: Fresh Baked Sausage  
                                     Pizza

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single -use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b><u>STEP 1</u></b>                      Spray a pizza screen lightly with vegetable cooking spray.</p>
993605 Pizza crust, Schwan's Proof Perfect 16" sheet.....	1 (1 crust)	<p><b><u>STEP 2</u></b>                      Place whole pizza crust on the pizza screen.</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 1/2 OZ	<p><b><u>STEP 3</u></b>                      Spray or brush the top of the crust with a very sparing amount of oil (approximately 1.5 oz of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
993606 Pizza Sauce, Angela Mia #38866.....	1 CUP	<p><b><u>STEP 4</u></b>                      Place an 8 oz. ladle (1 cup) pizza sauce in the center of the pizza. Use the back of the ladle to spread the sauce within ¼" of the rim of the pizza.</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M 993628 Sausage, crumble topping.....	12 OZ 4 (1 oz serving)	<p><b><u>STEP 5</u></b>                      Place 12 oz. of shredded cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within ¼ inch of the dough's edge.</p> <p>Top each pizza with 4 oz. cooked ground sausage. Distribute evenly.</p>

# Chartwells School Dining Services

<p>090019 OREGANO LEAVES,DRIED..... 1 TSP</p>	<p><b>STEP 6</b> Sprinkle oregano over the top of the finished pizza.</p> <p><b>STEP 7</b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza half way during baking cycle. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees or 5-7 minutes OR 400 degrees F for 8 - 9 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes OR 400 degrees F for 20 -23 minutes.</p> <p><b>CCP:</b> Heat to 155°F or higher for 15 seconds.</p> <p><b>STEP 8</b> Remove the pizza from the oven. Allow to set one minute. Cut into 8 slices and serve immediately OR,</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for about 10 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	437	Iron	3.36 Mg	Protein	21.36 G	19.53%	Calories from Prot
Cholesterol	31 Mg	Calcium	346 Mg	Carbohydrates	44.88 G	41.04%	Calories from Carb
Sodium	684 Mg	Vitamin A	343 IU	Total Fat	18.40 G	37.85%	Calories from T Fat
Dietary Fiber	3.50 G	Vitamin C	6.4 Mg	Saturated Fat	8.23 G	16.93%	Calories from S Fat
* - Denotes Missing Nutrient Values							

# Chartwells School Dining Services

**007137 - Pizza, meatball, 8-cut, PP**

Source: P-121C  
 Number of Portions: 8  
 Size of Portion: 1 Slice

Meat/Alt 2 oz.  
 Grain/Bread 3.6 SRV.  
 F/V/J 0.125 Cup  
 Milk 0 FLOZ

Alternate Menu Name:     Homemade Meatball  
                                   Pizza

2nd Alternate Menu Name: Fresh Baked Meatball  
                                   Pizza

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single -use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b><u>STEP 1</u></b>                      Spray a pizza screen lightly with vegetable cooking spray.</p>
993605 Pizza crust, Schwan's Proof Perfect 16" sheet.....	1 (1 crust)	<p><b><u>STEP 2</u></b>                      Place whole pizza crust on the pizza screen.</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 1/2 OZ	<p><b><u>STEP 3</u></b>                      Spray or brush the top of the crust with a very sparing amount of oil (approximately 1.5 oz of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
993606 Pizza Sauce, Angela Mia #38866.....	1 CUP	<p><b><u>STEP 4</u></b>                      Place an 8 oz. ladle (1 cup) pizza sauce in the center of the pizza. Use the back of the ladle to spread the sauce within ¼" of the rim of the pizza.</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M 993627 Meatballs, Chef Italia.....	14 OZ 4 (1 - 1 oz each)	<p><b><u>STEP 5</u></b>                      Place 14 oz. of shredded cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within ¼ inch of the dough's edge.</p> <p>Top each pizza with 4 oz. chopped, cooked meatballs (Check CN label to assure 2 oz meat/meat equivalent contribution.) Distribute evenly.</p>

# Chartwells School Dining Services

090019 OREGANO LEAVES,DRIED..... 1 TSP	<p><b>STEP 6</b> Sprinkle oregano over the top of the finished pizza.</p> <p><b>STEP 7</b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza half way during baking cycle. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees or 5-7 minutes OR 400 degrees F for 8 - 9 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes OR 400 degrees F for 20 -23 minutes.</p> <p><b>CCP:</b> Heat to 158°F or higher for 15 seconds.</p> <p><b>STEP 8</b> Remove the pizza from the oven. Allow to set one minute. Cut into 8 slices and serve immediately OR,</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for about 10 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	478	Iron	3.28 Mg	Protein	21.97 G	18.40%	Calories from Prot
Cholesterol	35 Mg	Calcium	389 Mg	Carbohydrates	45.64 G	38.22%	Calories from Carb
Sodium	780 Mg	Vitamin A	379 IU	Total Fat	22.36 G	42.13%	Calories from T Fat
Dietary Fiber	3.33 G	Vitamin C	6.2 Mg	Saturated Fat	10.28 G	19.38%	Calories from S Fat
* - Denotes Missing Nutrient Values							

# Chartwells School Dining Services

**007134 - Pizza, ham, 8-cut, PP**

Source: P-121D  
 Number of Portions: 8  
 Size of Portion: 1 Slice

Meat/Alt 2 oz.  
 Grain/Bread 3.6 SRV.  
 F/V/J 0.125 Cup  
 Milk 0 FLOZ

Alternate Menu Name:     Homemade Ham  
                                     Pizza

2nd Alternate Menu Name: Fresh Baked Pizza  
                                     w/ Ham

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single -use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b>STEP 1</b>                      Spray a pizza screen lightly with vegetable cooking spray.</p>
993605 Pizza crust, Schwan's Proof Perfect 16" sheet.....	1 (1 crust)	<p><b>STEP 2</b>                      Place whole pizza crust on the pizza screen.</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 1/2 OZ	<p><b>STEP 3</b>                      Spray or brush the top of the crust with a very sparing amount of oil (approximately 1.5 oz of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
993606 Pizza Sauce, Angela Mia #38866.....	1 CUP	<p><b>STEP 4</b>                      Place an 8 oz. ladle (1 cup) pizza sauce in the center of the pizza. Use the back of the ladle to spread the sauce within ¼" of the rim of the pizza.</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M 990006 TURKEY HAM,CURED THIGH MEAT.....	14 OZ 4 OZ	<p><b>STEP 5</b>                      Place 14 oz. of shredded cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within ¼ inch of the dough's edge.</p> <p>Top each pizza with 4 oz. diced turkey ham. Distribute evenly.</p>

# Chartwells School Dining Services

<p>090019 OREGANO LEAVES,DRIED..... 1 TSP</p>	<p><b>STEP 6</b> Sprinkle oregano over the top of the finished pizza.</p> <p><b>STEP 7</b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza half way during baking cycle. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees or 5-7 minutes OR 400 degrees F for 8 - 9 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes OR 400 degrees F for 20 -23 minutes.</p> <p><b>CCP:</b> Heat to 155°F or higher for 15 seconds.</p> <p><b>STEP 8</b> Remove the pizza from the oven. Allow to set one minute. Cut into 8 slices and serve immediately OR,</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for about 10 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Dietary Fiber	3.00 G	Vitamin C	6.2 Mg	Saturated Fat	8.86 G	17.82% Calories from S Fat
* - Denotes Missing Nutrient Values						

# Chartwells School Dining Services

**007146 - Pizza,Mexican,8cut,, PP**

Source: P-121E  
 Number of Portions: 8  
 Size of Portion: 1 Slice

Meat/Alt 2 oz.  
 Grain/Bread 3.6 SRV.  
 F/V/J 0.125 Cup  
 Milk 0 FLOZ

Alternate Menu Name:     Homemade Mexican  
                                     Pizza

2nd Alternate Menu Name: Fresh Baked Mexican  
                                     Pizza

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single -use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b><u>STEP 1</u></b>                  Spray a pizza screen lightly with vegetable cooking spray.</p>
993605 Pizza crust, Schwan's Proof Perfect 16" sheet.....	1 (1 crust)	<p><b><u>STEP 2</u></b>                  Place whole pizza crust on the pizza screen.</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 1/2 OZ	<p><b><u>STEP 3</u></b>                  Spray or brush the top of the crust with a very sparing amount of oil (approximately 1.5 oz of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M 001009 CHEESE,CHEDDAR..... 075076 TOMATOES,FRESH,RED RIPE..... 011333 PEPPERS,SWEET,GREEN,RAW..... 009193 OLIVES,RIPE,CND (SMALL-EXTRA LRG)..... 050152 Mexican Seasoning Mix.....	8 OZ 8 OZ 1/3 CUP, chopped 1/3 CUP, chopped 1/3 CUP 1/2 TSP	<p><b><u>STEP 4</u></b>                  Place 8 oz each of shredded mozzarella and cheddar cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within ¼ inch of the dough's edge.</p> <p>Add diced tomatoes, peppers, and onions (seasoned with Mexican seasoning.)</p>

# Chartwells School Dining Services

	<p><b>STEP 5</b>  <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza half way during baking cycle. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees or 5-7 minutes OR 400 degrees F for 8 - 9 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes OR 400 degrees F for 20 -23 minutes.</p> <p><b>STEP 6</b>  Remove the pizza from the oven. Allow to set one minute. Cut into 8 slices and serve immediately OR,</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b>  (makes 2 cups- enough for about 10 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	479	Iron	3.08 Mg	Protein	20.84 G	17.42%	Calories from Prot
Cholesterol	45 Mg	Calcium	439 Mg	Carbohydrates	42.64 G	35.64%	Calories from Carb
Sodium	650 Mg	Vitamin A	559 IU	Total Fat	24.14 G	45.39%	Calories from T Fat
Dietary Fiber	2.82 G	Vitamin C	10.3 Mg	Saturated Fat	11.99 G	22.54%	Calories from S Fat
* - Denotes Missing Nutrient Values							



# Chartwells School Dining Services

<p>090019 OREGANO LEAVES,DRIED..... 1 TSP</p>	<p><b>STEP 6</b> Sprinkle oregano over the top of the finished pizza.</p> <p><b>STEP 7</b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza half way during baking cycle. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees or 5-7 minutes OR 400 degrees F for 8 - 9 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes OR 400 degrees F for 20 -23 minutes.</p> <p><b>STEP 8</b> Remove the pizza from the oven. Allow to set one minute. Cut into 8 slices and serve immediately OR,</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for about 10 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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1 tsp.	Salt																
1 tsp.	Black pepper																

Calories	454	Iron	3.18 Mg	Protein	21.64 G	19.04%	Calories from Prot
Cholesterol	31 Mg	Calcium	440 Mg	Carbohydrates	45.78 G	40.29%	Calories from Carb
Sodium	698 Mg	Vitamin A	475 IU	Total Fat	19.81 G	39.24%	Calories from T Fat
Dietary Fiber	3.31 G	Vitamin C	21.2 Mg	Saturated Fat	9.53 G	18.86%	Calories from S Fat

\* - Denotes Missing Nutrient Values

# Chartwells School Dining Services

**007138 - Pizza, Mushroom, 8cut, PP**

Source: P-121G  
 Number of Portions: 8  
 Size of Portion: 1 Slice

Meat/Alt 2 oz.  
 Grain/Bread 3.6 SRV.  
 F/V/J 0.25 Cup  
 Milk 0 FLOZ

Alternate Menu Name:     Homemade Mushroom  
                                     Pizza

2nd Alternate Menu Name: Fresh Baked Mushroom  
                                     Pizza

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single -use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b><u>STEP 1</u></b>                      Spray a pizza screen lightly with vegetable cooking spray.</p>
993605 Pizza crust, Schwan's Proof Perfect 16" sheet.....	1 (1 crust)	<p><b><u>STEP 2</u></b>                      Place whole pizza crust on the pizza screen.</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 1/2 OZ	<p><b><u>STEP 3</u></b>                      Spray or brush the top of the crust with a very sparing amount of oil (approximately 1.5 oz of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
993606 Pizza Sauce, Angela Mia #38866.....	1 CUP	<p><b><u>STEP 4</u></b>                      Place an 8 oz. ladle (1 cup) pizza sauce in the center of the pizza. Use the back of the ladle to spread the sauce within ¼" of the rim of the pizza.</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M 990097 MUSHROOMS,FRESH 285196.....	16 OZ 1 CUP, pieces	<p><b><u>STEP 5</u></b>                      Place 16 oz. of shredded cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within ¼ inch of the dough's edge.</p> <p>Top with 1 cup fresh mushroom slices.</p>

# Chartwells School Dining Services

<p>090019 OREGANO LEAVES,DRIED..... 1 TSP</p>	<p><b>STEP 6</b> Sprinkle oregano over the top of the finished pizza.</p> <p><b>STEP 7</b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza half way during baking cycle. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees or 5-7 minutes OR 400 degrees F for 8 - 9 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes OR 400 degrees F for 20 -23 minutes.</p> <p><b>STEP 8</b> Remove the pizza from the oven. Allow to set one minute. Cut into 8 slices and serve immediately OR,</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for about 10 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	453	Iron	3.20 Mg	Protein	21.73 G	19.19% Calories from Prot
Cholesterol	31 Mg	Calcium	438 Mg	Carbohydrates	45.27 G	39.98% Calories from Carb
Sodium	698 Mg	Vitamin A	406 IU	Total Fat	19.81 G	39.37% Calories from T Fat
Dietary Fiber	3.10 G	Vitamin C	6.4 Mg	Saturated Fat	9.52 G	18.92% Calories from S Fat

\* - Denotes Missing Nutrient Values

# Chartwells School Dining Services

**007124 - Pizza, Broccoli, 8cut, PP**

Source: P-121H  
 Number of Portions: 8  
 Size of Portion: 1 Slice

Meat/Alt 2 oz.  
 Grain/Bread 3.6 SRV.  
 F/V/J 0.25 Cup  
 Milk 0 FLOZ

Alternate Menu Name:     Homemade Broccoli  
                                     Pizza

2nd Alternate Menu Name: Fresh Baked Broccoli  
                                     Pizza

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single -use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b>STEP 1</b>                      Spray a pizza screen lightly with vegetable cooking spray.</p>
993605 Pizza crust, Schwan's Proof Perfect 16" sheet.....	1 (1 crust)	<p><b>STEP 2</b>                      Place whole pizza crust on the pizza screen.</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 1/2 OZ	<p><b>STEP 3</b>                      Spray or brush the top of the crust with a very sparing amount of oil (approximately 1.5 oz of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
993606 Pizza Sauce, Angela Mia #38866.....	1 CUP	<p><b>STEP 4</b>                      Place an 8 oz. ladle (1 cup) pizza sauce in the center of the pizza. Use the back of the ladle to spread the sauce within ¼" of the rim of the pizza.</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M 011090 BROCCOLI,RAW.....	16 OZ 1 CUP, chopped	<p><b>STEP 5</b>                      Place 16 oz. of shredded cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within ¼ inch of the dough's edge.</p> <p>Top with 1 cup fresh chopped broccoli.</p>

# Chartwells School Dining Services

<p>090019 OREGANO LEAVES,DRIED..... 1 TSP</p>	<p><b>STEP 6</b> Sprinkle oregano over the top of the finished pizza.</p> <p><b>STEP 7</b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza half way during baking cycle. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees or 5-7 minutes OR 400 degrees F for 8 - 9 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes OR 400 degrees F for 20 -23 minutes.</p> <p><b>STEP 8</b> Remove the pizza from the oven. Allow to set one minute. Cut into 8 slices and serve immediately OR,</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for about 10 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	454	Iron	3.19 Mg	Protein	21.79 G	19.18%	Calories from Prot
Cholesterol	31 Mg	Calcium	443 Mg	Carbohydrates	45.65 G	40.18%	Calories from Carb
Sodium	701 Mg	Vitamin A	475 IU	Total Fat	19.82 G	39.25%	Calories from T Fat
Dietary Fiber	3.28 G	Vitamin C	16.0 Mg	Saturated Fat	9.52 G	18.85%	Calories from S Fat

\* - Denotes Missing Nutrient Values



# Chartwells School Dining Services

	<p><b><u>STEP 6</u></b> Sprinkle oregano over the top of the finished pizza.</p> <p><b><u>STEP 7</u></b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza half way during baking cycle. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees or 5-7 minutes OR 400 degrees F for 8 - 9 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes OR 400 degrees F for 20 -23 minutes.</p> <p><b>CCP:</b> Heat to 165°F or higher for 15 seconds.</p> <p><b><u>STEP 8</u></b> Remove the pizza from the oven. Allow to set one minute. Cut into 8 slices and serve immediately OR,</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b><i>Subrecipe for Seasoned Oil:</i></b> (makes 2 cups- enough for about 10 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;"><b>Ingredient</b></th> <th style="text-align: left;"><b>Weight or Measure</b></th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	<b>Ingredient</b>	<b>Weight or Measure</b>	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	450	Iron	3.64 Mg	Protein	23.23 G	20.66%	Calories from Prot
Cholesterol	35 Mg	Calcium	343 Mg	Carbohydrates	45.57 G	40.53%	Calories from Carb
Sodium	711 Mg	Vitamin A	539 IU	Total Fat	18.51 G	37.05%	Calories from T Fat
Dietary Fiber	3.28 G	Vitamin C	6.8 Mg	Saturated Fat	7.73 G	15.48%	Calories from S Fat
* - Denotes Missing Nutrient Values							

# Chartwells School Dining Services

**007127 - Pizza, Cheesesteak, 8-cut, PP**

Source: P-121J  
 Number of Portions: 8  
 Size of Portion: 1 Slice

Meat/Alt 2 oz.  
 Grain/Bread 3.6 SRV.  
 F/V/J 0.125 Cup  
 Milk 0 FLOZ

Alternate Menu Name:     Homemade Cheesesteak  
                                   Pizza

2nd Alternate Menu Name: Fresh Baked Cheesesteak  
                                   Pizza

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single -use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b><u>STEP 1</u></b>                      Spray a pizza screen lightly with vegetable cooking spray.</p>
993605 Pizza crust, Schwan's Proof Perfect 16" sheet.....	1 (1 crust)	<p><b><u>STEP 2</u></b>                      Place whole pizza crust on the pizza screen.</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 1/2 OZ	<p><b><u>STEP 3</u></b>                      Spray or brush the top of the crust with a very sparing amount of oil (approximately 1.5 oz of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
993606 Pizza Sauce, Angela Mia #38866.....	1 CUP	<p><b><u>STEP 4</u></b>                      Place an 8 oz. ladle (1 cup) pizza sauce in the center of the pizz a. Use the back of the ladle to spread the sauce within ¼" of the rim of the pizza.</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M 080356 BEEF STEAKS,CHOPPED,CHARBROILED,GOR 993609 Cheese sauce, Gehl's low fat cheddar.....	14 OZ 5 OZ 2 (2 fluid ounces)	<p><b><u>STEP 5</u></b>                      Place 14 oz. of shredded cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within ¼ inch of the dough's edge.</p> <p>Top each pizza with 5 oz. cooked wafer steaks. Distribute evenly. Drizzle with 1/2 Cup cheese sauce.</p>

# Chartwells School Dining Services

<p>090019 OREGANO LEAVES,DRIED..... 1 TSP</p>	<p><b>STEP 6</b> Sprinkle oregano over the top of the finished pizza.</p> <p><b>STEP 7</b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza half way during baking cycle. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees or 5-7 minutes OR 400 degrees F for 8 - 9 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes OR 400 degrees F for 20 -23 minutes.</p> <p><b>CCP:</b> Heat to 155°F or higher for 15 seconds.</p> <p><b>STEP 8</b> Remove the pizza from the oven. Allow to set one minute. Cut into 8 slices and serve immediately OR,</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for about 10 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	493	Iron	3.47 Mg	Protein	23.90 G	19.41%	Calories from Prot
Cholesterol	39 Mg	Calcium	405 Mg	Carbohydrates	46.66 G	37.89%	Calories from Carb
Sodium	857 Mg	Vitamin A	936 IU	Total Fat	22.66 G	41.41%	Calories from T Fat
Dietary Fiber	3.25 G	Vitamin C	6.2 Mg	Saturated Fat	10.43 G	19.06%	Calories from S Fat
* - Denotes Missing Nutrient Values							

# Chartwells School Dining Services

**007128 - Pizza, Chicken parm 8-cut, PP**

Source: P-121K  
 Number of Portions: 8  
 Size of Portion: 1 Slice

Meat/Alt 2 oz.  
 Grain/Bread 3.6 SRV.  
 F/V/J 0.125 Cup  
 Milk 0 FLOZ

Alternate Menu Name:     Homemade Chicken  
                                     Parm Pizza

2nd Alternate Menu Name: Fresh Baked Chicken Parm  
                                     Pizza

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single -use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b>STEP 1</b>                      Spray a pizza screen lightly with vegetable cooking spray.</p>
993605 Pizza crust, Schwan's Proof Perfect 16" sheet.....	1 (1 crust)	<p><b>STEP 2</b>                      Place whole pizza crust on the pizza screen.</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 1/2 OZ	<p><b>STEP 3</b>                      Spray or brush the top of the crust with a very sparing amount of oil (approximately 1.5 oz of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
993606 Pizza Sauce, Angela Mia #38866.....	1 CUP	<p><b>STEP 4</b>                      Place an 8 oz. ladle (1 cup) pizza sauce in the center of the pizza. Use the back of the ladle to spread the sauce within ¼" of the rim of the pizza.</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M 993545 FC GrilledChickCNBrestPattywISP,Pierce#73022 001924R Capistrano spice rub.....	12 OZ 2 (1 patty) 1 for 10 lb. meat	<p><b>STEP 5</b>                      Place 12 oz. of shredded cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within ¼ inch of the dough's edge.</p> <p>Top each pizza with on grilled chicken patties sliced into strips (seasoned with Capistrano spice mix). Distribute evenly.</p>

# Chartwells School Dining Services

	<p><b><u>STEP 6</u></b> Sprinkle oregano over the top of the finished pizza.</p> <p><b><u>STEP 7</u></b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza half way during baking cycle. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees or 5-7 minutes OR 400 degrees F for 8 - 9 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes OR 400 degrees F for 20 -23 minutes.</p> <p><b>CCP:</b> Heat to 165°F or higher for 15 seconds.</p> <p><b><u>STEP 8</u></b> Remove the pizza from the oven. Allow to set one minute. Cut into 8 slices and serve immediately OR,</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b><i>Subrecipe for Seasoned Oil:</i></b> (makes 2 cups- enough for about 10 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;"><b>Ingredient</b></th> <th style="text-align: left;"><b>Weight or Measure</b></th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	<b>Ingredient</b>	<b>Weight or Measure</b>	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	447	Iron	3.61 Mg	Protein	23.10 G	20.69%	Calories from Prot
Cholesterol	35 Mg	Calcium	344 Mg	Carbohydrates	44.92 G	40.22%	Calories from Carb
Sodium	711 Mg	Vitamin A	373 IU	Total Fat	18.46 G	37.19%	Calories from T Fat
Dietary Fiber	3.12 G	Vitamin C	6.4 Mg	Saturated Fat	7.73 G	15.57%	Calories from S Fat
* - Denotes Missing Nutrient Values							

# Chartwells School Dining Services

**007144 - Pizza, X-cheese, 8cut, PP**

Source: P-121L  
 Number of Portions: 8  
 Size of Portion: 1 Slice

Meat/Alt 2.5 oz.  
 Grain/Bread 3.6 SRV.  
 F/V/J 0.125 Cup  
 Milk 0 FLOZ

Alternate Menu Name:     Homemade Extra-Cheese  
                                     Pizza

2nd Alternate Menu Name: Fresh Baked Extra-Cheese  
                                     Pizza

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single -use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b><u>STEP 1</u></b>                  Spray a pizza screen lightly with vegetable cooking spray.</p>
993605 Pizza crust, Schwan's Proof Perfect 16" sheet.....	1 (1 crust)	<p><b><u>STEP 2</u></b>                  Place whole pizza crust on the pizza screen.</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 1/2 OZ	<p><b><u>STEP 3</u></b>                  Spray or brush the top of the crust with a very sparing amount of oil (approximately 1.5 oz of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
993606 Pizza Sauce, Angela Mia #38866.....	1 CUP	<p><b><u>STEP 4</u></b>                  Place an 8 oz. ladle (1 cup) pizza sauce in the center of the pizza. Use the back of the ladle to spread the sauce within ¼" of the rim of the pizza.</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M	20 OZ	<p><b><u>STEP 5</u></b>                  Place 20 oz. of shredded cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within ¼ inch of the dough's edge.</p>

# Chartwells School Dining Services

<p>090019 OREGANO LEAVES,DRIED..... 1 TSP</p>	<p><b>STEP 6</b> Sprinkle oregano over the top of the finished pizza.</p> <p><b>STEP 7</b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza half way during baking cycle. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees or 5-7 minutes OR 400 degrees F for 8 - 9 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes OR 400 degrees F for 20 -23 minutes.</p> <p><b>STEP 8</b> Remove the pizza from the oven. Allow to set one minute. Cut into 8 slices and serve immediately OR,</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for about 10 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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1 tsp.	Salt																
1 tsp.	Black pepper																

Calories	494	Iron	3.15 Mg	Protein	25.16 G	20.39%	Calories from Prot
Cholesterol	38 Mg	Calcium	542 Mg	Carbohydrates	45.46 G	36.84%	Calories from Carb
Sodium	773 Mg	Vitamin A	480 IU	Total Fat	22.62 G	41.25%	Calories from T Fat
Dietary Fiber	3.00 G	Vitamin C	6.2 Mg	Saturated Fat	11.31 G	20.63%	Calories from S Fat

\* - Denotes Missing Nutrient Values

# Chartwells School Dining Services

**007133 - Pizza, Grlld veg, 8cut, PP**

Source: P-121M  
 Number of Portions: 8  
 Size of Portion: 1 Slice

Meat/Alt 2 oz.  
 Grain/Bread 3.6 SRV.  
 F/V/J 0.25 Cup  
 Milk 0 FLOZ

Alternate Menu Name:      Homemade Grilled Vegetab  
   Pizza

2nd Alternate Menu Name:  Fresh Baked Grilled Veg  
   Pizza

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single -use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b><u>STEP 1</u></b>                  Spray a pizza screen lightly with vegetable cooking spray.</p>
993605 Pizza crust, Schwan's Proof Perfect 16" sheet.....	1 (1 crust)	<p><b><u>STEP 2</u></b>                  Place whole pizza crust on the pizza screen.</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 1/2 OZ	<p><b><u>STEP 3</u></b>                  Spray or brush the top of the crust with a very sparing amount of oil (approximately 1.5 oz of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
993606 Pizza Sauce, Angela Mia #38866.....	1 CUP	<p><b><u>STEP 4</u></b>                  Place an 8 oz. ladle (1 cup) pizza sauce in the center of the pizz a. Use the back of the ladle to spread the sauce within ¼" of the rim of the pizza.</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M 011333 PEPPERS,SWEET,GREEN,RAW..... 990097 MUSHROOMS,FRESH 285196..... 993626 ONIONS,FRESH.....	16 OZ 1 CUP, sliced 1/2 CUP, pieces 1/2 CUP, sliced	<p><b><u>STEP 5</u></b>                  Place 16 oz. of shredded cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within ¼ inch of the dough's edge.</p> <p>Top with peppers, mushrooms, and onions, which have been grilled using non-stick vegetable spray..</p>

# Chartwells School Dining Services

090019 OREGANO LEAVES,DRIED..... 1 TSP	<p><b>STEP 6</b> Sprinkle oregano over the top of the finished pizza.</p> <p><b>STEP 7</b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza half way during baking cycle. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees or 5-7 minutes OR 400 degrees F for 8 - 9 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes OR 400 degrees F for 20 -23 minutes.</p> <p><b>STEP 8</b> Remove the pizza from the oven. Allow to set one minute. Cut into 8 slices and serve immediately OR,</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for about 10 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	457	Iron	3.21 Mg	Protein	21.79 G	19.07%	Calories from Prot
Cholesterol	31 Mg	Calcium	441 Mg	Carbohydrates	46.25 G	40.49%	Calories from Carb
Sodium	699 Mg	Vitamin A	449 IU	Total Fat	19.83 G	39.06%	Calories from T Fat
Dietary Fiber	3.38 G	Vitamin C	16.0 Mg	Saturated Fat	9.53 G	18.77%	Calories from S Fat

\* - Denotes Missing Nutrient Values

# Chartwells School Dining Services

**007140 - Pizza, Primavera,8cut,, PP**

Source: P-121N  
 Number of Portions: 8  
 Size of Portion: 1 Slice

Meat/Alt 2 oz.  
 Grain/Bread 3.6 SRV.  
 F/V/J 0.25 Cup  
 Milk 0 FLOZ

Alternate Menu Name:     Homemade Primavera  
                                     Pizza

2nd Alternate Menu Name: Fresh Baked Primavera  
                                     Pizza

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single -use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b><u>STEP 1</u></b>                      Spray a pizza screen lightly with vegetable cooking spray.</p>
993605 Pizza crust, Schwan's Proof Perfect 16" sheet.....	1 (1 crust)	<p><b><u>STEP 2</u></b>                      Place whole pizza crust on the pizza screen.</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 1/2 OZ	<p><b><u>STEP 3</u></b>                      Spray or brush the top of the crust with a very sparing amount of oil (approximately 1.5 oz of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M 011333 PEPPERS,SWEET,GREEN,RAW..... 011090 BROCCOLI,RAW..... 990097 MUSHROOMS,FRESH 285196..... 993626 ONIONS,FRESH.....	16 OZ 1/2 CUP, chopped 1/2 CUP, chopped 1/2 CUP, pieces 1/2 CUP, chopped	<p><b><u>STEP 4</u></b>                      Place 16 oz. of shredded cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within ¼ inch of the dough's edge.</p> <p>Add remaining fresh vegetables.</p>

# Chartwells School Dining Services

<p>090019 OREGANO LEAVES,DRIED..... 1 TSP</p>	<p><b>STEP 5</b> Sprinkle oregano over the top of the finished pizza.</p> <p><b>STEP 6</b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza half way during baking cycle. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees or 5-7 minutes OR 400 degrees F for 8 - 9 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes OR 400 degrees F for 20 -23 minutes.</p> <p><b>STEP 7</b> Remove the pizza from the oven. Allow to set one minute. Cut into 8 slices and serve immediately OR,</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for about 10 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	449	Iron	2.89 Mg	Protein	21.45 G	19.10% Calories from Prot
Cholesterol	31 Mg	Calcium	444 Mg	Carbohydrates	44.25 G	39.39% Calories from Carb
Sodium	575 Mg	Vitamin A	375 IU	Total Fat	19.85 G	39.75% Calories from T Fat
Dietary Fiber	3.03 G	Vitamin C	17.0 Mg	Saturated Fat	9.53 G	19.08% Calories from S Fat

\* - Denotes Missing Nutrient Values

# Chartwells School Dining Services

**007135 - Pizza, Hawaiian, 8-cut, PP**

Source: P-1210  
 Number of Portions: 8  
 Size of Portion: 1 Slice

Meat/Alt 2 oz.  
 Grain/Bread 3.6 SRV.  
 F/V/J 0.25 Cup  
 Milk 0 FLOZ

Alternate Menu Name:      Homemade Hawaiian  
   Pizza

2nd Alternate Menu Name:  Fresh Baked Hawaiian  
   Pizza

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single -use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b><u>STEP 1</u></b>                  Spray a pizza screen lightly with vegetable cooking spray.</p>
993605 Pizza crust, Schwan's Proof Perfect 16" sheet.....	1 (1 crust)	<p><b><u>STEP 2</u></b>                  Place whole pizza crust on the pizza screen.</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 1/2 OZ	<p><b><u>STEP 3</u></b>                  Spray or brush the top of the crust with a very sparing amount of oil (approximately 1.5 oz of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
993606 Pizza Sauce, Angela Mia #38866.....	1 CUP	<p><b><u>STEP 4</u></b>                  Place an 8 oz. ladle (1 cup) pizza sauce in the center of the pizza. Use the back of the ladle to spread the sauce within ¼" of the rim of the pizza.</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M 990006 TURKEY HAM,CURED THIGH MEAT..... 007098R Pineapple, tidbits, canned.....	12 OZ 6 OZ 2 (1/2 cup)	<p><b><u>STEP 5</u></b>                  Place 12 oz. of shredded cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within ¼ inch of the dough's edge.</p> <p>Top each pizza with 6 oz. diced turkey ham and 1 Cup (drained) pineapple tidbits. Distribute evenly.</p>

# Chartwells School Dining Services

<p>090019 OREGANO LEAVES,DRIED..... 1 TSP</p>	<p><b>STEP 6</b> Sprinkle oregano over the top of the finished pizza.</p> <p><b>STEP 7</b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza half way during baking cycle. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees or 5-7 minutes OR 400 degrees F for 8 - 9 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes OR 400 degrees F for 20 -23 minutes.</p> <p><b>CCP:</b> Heat to 155°F or higher for 15 seconds.</p> <p><b>STEP 8</b> Remove the pizza from the oven. Allow to set one minute. Cut into 8 slices and serve immediately OR,</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for about 10 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	448	Iron	3.76 Mg	Protein	21.93 G	19.60%	Calories from Prot
Cholesterol	35 Mg	Calcium	340 Mg	Carbohydrates	47.62 G	42.57%	Calories from Carb
Sodium	835 Mg	Vitamin A	339 IU	Total Fat	18.06 G	36.32%	Calories from T Fat
Dietary Fiber	3.28 G	Vitamin C	8.0 Mg	Saturated Fat	8.08 G	16.26%	Calories from S Fat
* - Denotes Missing Nutrient Values							



# Chartwells School Dining Services

<p>090019 OREGANO LEAVES,DRIED..... 1 TSP</p>	<p><b>STEP 6</b> Sprinkle oregano over the top of the finished pizza.</p> <p><b>STEP 7</b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza half way during baking cycle. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees or 5-7 minutes OR 400 degrees F for 8 - 9 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes OR 400 degrees F for 20 -23 minutes.</p> <p><b>CCP:</b> Heat to 155°F or higher for 15 seconds.</p> <p><b>STEP 8</b> Remove the pizza from the oven. Allow to set one minute. Cut into 8 slices and serve immediately OR,</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for about 10 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	457	Iron	3.86 Mg	Protein	21.98 G	19.25% Calories from Prot
Cholesterol	31 Mg	Calcium	359 Mg	Carbohydrates	47.43 G	41.55% Calories from Carb
Sodium	762 Mg	Vitamin A	586 IU	Total Fat	19.42 G	38.27% Calories from T Fat
Dietary Fiber	4.37 G	Vitamin C	23.2 Mg	Saturated Fat	8.37 G	16.49% Calories from S Fat
* - Denotes Missing Nutrient Values						

# Chartwells School Dining Services

**007129 - Pizza, Chix & p'appl 8-cut, PP**

Source: P-121Q  
 Number of Portions: 8  
 Size of Portion: 1 Slice

Meat/Alt 2 oz.  
 Grain/Bread 3.6 SRV.  
 F/V/J 0.25 Cup  
 Milk 0 FLOZ

Alternate Menu Name:      Homemade Chicken &  
                                       Pineapple Pizza

2nd Alternate Menu Name:  Fresh Baked Chiicken  
                                       Pineapple Pizza

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single -use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b>STEP 1</b>                      Spray a pizza screen lightly with vegetable cooking spray.</p>
993605 Pizza crust, Schwan's Proof Perfect 16" sheet.....	1 (1 crust)	<p><b>STEP 2</b>                      Place whole pizza crust on the pizza screen.</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 1/2 OZ	<p><b>STEP 3</b>                      Spray or brush the top of the crust with a very sparing amount of oil (approximately 1.5 oz of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
993606 Pizza Sauce, Angela Mia #38866.....	1 CUP	<p><b>STEP 4</b>                      Place an 8 oz. ladle (1 cup) pizza sauce in the center of the pizz a. Use the back of the ladle to spread the sauce within ¼" of the rim of the pizza.</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M 005360 CHICK,DICED,CKD,FROZEN-COMMOD..... 007098R Pineapple, tidbits, canned.....	12 OZ 6 OZ 2 (1/2 cup)	<p><b>STEP 5</b>                      Place 12 oz. of shredded cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within ¼ inch of the dough's edge.</p> <p>Top each pizza with 6 oz diced chicken and 1 cup pineapple tidbits. Distribute evenly.</p>

# Chartwells School Dining Services

	<p><b><u>STEP 6</u></b> Sprinkle oregano over the top of the finished pizza.</p> <p><b><u>STEP 7</u></b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza half way during baking cycle. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees or 5-7 minutes OR 400 degrees F for 8 - 9 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes OR 400 degrees F for 20 -23 minutes.</p> <p><b>CCP:</b> Heat to 165°F or higher for 15 seconds.</p> <p><b><u>STEP 8</u></b> Remove the pizza from the oven. Allow to set one minute. Cut into 8 slices and serve immediately OR,</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b><i>Subrecipe for Seasoned Oil:</i></b> (makes 2 cups- enough for about 10 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;"><b>Ingredient</b></th> <th style="text-align: left;"><b>Weight or Measure</b></th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	<b>Ingredient</b>	<b>Weight or Measure</b>	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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4 Tablespoons	Parsley, dried																
1 tsp.	Salt																
1 tsp.	Black pepper																

Calories	460	Iron	3.34 Mg	Protein	24.00 G	20.86%	Calories from Prot
Cholesterol	42 Mg	Calcium	338 Mg	Carbohydrates	47.43 G	41.23%	Calories from Carb
Sodium	642 Mg	Vitamin A	337 IU	Total Fat	18.59 G	36.35%	Calories from T Fat
Dietary Fiber	3.20 G	Vitamin C	7.9 Mg	Saturated Fat	8.16 G	15.97%	Calories from S Fat
* - Denotes Missing Nutrient Values							

# Chartwells School Dining Services

**007136 - Pizza, hot chicken 8-cut, PP**

Source: P-121R  
 Number of Portions: 8  
 Size of Portion: 1 Slice

Meat/Alt 2 oz.  
 Grain/Bread 3.6 SRV.  
 F/V/J 0.125 Cup  
 Milk 0 FLOZ

Alternate Menu Name:      Homemade Red Hot  
   Chicken Pizza

2nd Alternate Menu Name:  Fresh Baked Red Hot  
   Chicken Pizza

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single -use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b>STEP 1</b>                      Spray a pizza screen lightly with vegetable cooking spray.</p>
993605 Pizza crust, Schwan's Proof Perfect 16" sheet.....	1 (1 crust)	<p><b>STEP 2</b>                      Place whole pizza crust on the pizza screen.</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 1/2 OZ	<p><b>STEP 3</b>                      Spray or brush the top of the crust with a very sparing amount of oil (approximately 1.5 oz of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
993606 Pizza Sauce, Angela Mia #38866..... 107220 CHICKEN WING SAUCE, HOT.....	2/3 CUP 1/3 CUP	<p><b>STEP 4</b>                      Ladle 2/3 Cup pizza sauce and 1/3 Cup Hot wing sauce in the center of the pizza. Use the back of the ladle to spread the sauce within ¼" of the rim of the pizza.</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M 005360 CHICK,DICED,CKD,FROZEN-COMMOD..... 075076 TOMATOES,FRESH,RED RIPE.....	12 OZ 4 OZ 1/2 CUP	<p><b>STEP 5</b>                      Place 12 oz. of shredded cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within ¼ inch of the dough's edge.</p> <p>Top each pizza with diced chicken and tomatoes. Distribute evenly.</p>

# Chartwells School Dining Services

002044 BASIL,FRESH..... 1/4 CUP	<p><b>STEP 6</b> Sprinkle fresh basil over the top of the finished pizza.</p> <p><b>STEP 7</b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza half way during baking cycle. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees or 5-7 minutes OR 400 degrees F for 8 - 9 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes OR 400 degrees F for 20 -23 minutes.</p> <p><b>CCP:</b> Heat to 165°F or higher for 15 seconds.</p> <p><b>STEP 8</b> Remove the pizza from the oven. Allow to set one minute. Cut into 8 slices and serve immediately OR,</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for about 10 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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1 tsp.	Salt																
1 tsp.	Black pepper																

Calories	437	Iron	3.14 Mg	Protein	21.82 G	19.97%	Calories from Prot
Cholesterol	36 Mg	Calcium	336 Mg	Carbohydrates	44.65 G	40.88%	Calories from Carb
Sodium	951 Mg	Vitamin A	600 IU	Total Fat	18.05 G	37.18%	Calories from T Fat
Dietary Fiber	2.92 G	Vitamin C	12.7 Mg	Saturated Fat	8.02 G	16.52%	Calories from S Fat
* - Denotes Missing Nutrient Values							

# Chartwells School Dining Services

**007145 - Pizza, Bronco Veg, 8cut, PP**

Source: P-83v  
 Number of Portions: 8  
 Size of Portion: 1 Slice

Meat/Alt 2 oz.  
 Grain/Bread 3.6 SRV.  
 F/V/J 0.5 Cup  
 Milk 0 FLOZ

Alternate Menu Name:      Homemade Bronco Vegetari  
                                     Pizza

2nd Alternate Menu Name:  Fresh Baked Bronco Veget  
                                     Pizza

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single -use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b>STEP 1</b>                      Spray a pizza screen lightly with vegetable cooking spray.</p>
993605 Pizza crust, Schwan's Proof Perfect 16" sheet.....	1 (1 crust)	<p><b>STEP 2</b>                      Place whole pizza crust on the pizza screen.</p>
004044 OIL, SOYBN, SALAD OR COOKING.....	1 1/2 OZ	<p><b>STEP 3</b>                      Spray or brush the top of the crust with a very sparing amount of oil (approximately 1.5 oz of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
001029 CHEESE, MOZZARELLA, PART SKIM MILK, LO M	16 OZ	<p><b>STEP 4</b>                      Place 16 oz. of shredded cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within ¼ inch of the dough's edge.</p>
011092 BROCCOLI, FRZ, CHOPD, UNPREP.....	1 1/2 CUP	<p><b>STEP 5</b>                      Top with 5 cups of "california blend" vegetables (broccoli, cauliflower, and carrots); Add sliced mushrooms.</p>
011137 CAULIFLOWER, FRZ, UNPREP.....	1 1/2 CUP, 1" pieces	
011130 CARROTS, FROZEN, UNPREPARED.....	2 CUP, slices	
011264 MUSHROOMS, CND, DRND SOL.....	1/2 CUP	

# Chartwells School Dining Services

	<p><b><u>STEP 6</u></b></p> <p><b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza half way during baking cycle. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees or 5-7 minutes OR 400 degrees F for 8 - 9 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes OR 400 degrees F for 20 -23 minutes.</p> <p><b><u>STEP 7</u></b></p> <p>Remove the pizza from the oven. Allow to set one minute. Cut into 8 slices and serve immediately OR,</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b><i>Subrecipe for Seasoned Oil:</i></b> (makes 2 cups- enough for about 10 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;"><b>Ingredient</b></th> <th style="text-align: left;"><b>Weight or Measure</b></th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	<b>Ingredient</b>	<b>Weight or Measure</b>	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	468	Iron	3.26 Mg	Protein	22.71 G	19.42%	Calories from Prot
Cholesterol	31 Mg	Calcium	469 Mg	Carbohydrates	47.88 G	40.95%	Calories from Carb
Sodium	649 Mg	Vitamin A	4195 IU	Total Fat	20.09 G	38.66%	Calories from T Fat
Dietary Fiber	5.15 G	Vitamin C	33.1 Mg	Saturated Fat	9.55 G	18.38%	Calories from S Fat
* - Denotes Missing Nutrient Values							

# Chartwells School Dining Services

**007131 - Pizza, Greek, 8cut,, PP**

Source: P-121T  
 Number of Portions: 8  
 Size of Portion: 1 Slice

Meat/Alt 2 oz.  
 Grain/Bread 3.6 SRV.  
 F/V/J 0.125 Cup  
 Milk 0 FLOZ

Alternate Menu Name:     Homemade Greek Style  
                                     Pizza

2nd Alternate Menu Name: Fresh Baked Greek Style  
                                     Pizza

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single -use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b><u>STEP 1</u></b>                  Spray a pizza screen lightly with vegetable cooking spray.</p>
993605 Pizza crust, Schwan's Proof Perfect 16" sheet.....	1 (1 crust)	<p><b><u>STEP 2</u></b>                  Place whole pizza crust on the pizza screen.</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 1/2 OZ	<p><b><u>STEP 3</u></b>                  Spray or brush the top of the crust with a very sparing amount of oil (approximately 1.5 oz of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M 001019 CHEESE,FETA..... 990097 MUSHROOMS,FRESH 285196..... 990001 ONIONS,FRESH,RED..... 009193 OLIVES,RIPE,CND (SMALL-EXTRA LRG)..... 011206 CUCUMBER,PEELED,RAW.....	12 OZ 4 OZ 1/2 CUP, pieces 4 OZ 1/4 CUP 1/2 CUP, chopped	<p><b><u>STEP 4</u></b>                  Place 12 oz. of shredded cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within ¼ inch of the dough's edge.</p> <p>Crumble 4 oz of feta cheese over the mozzarella cheese.</p> <p>Add the remaining ingredients.</p>

# Chartwells School Dining Services

<p>090019 OREGANO LEAVES,DRIED..... 1 TSP</p>	<p><b>STEP 5</b> Sprinkle oregano over the top of the finished pizza.</p> <p><b>STEP 6</b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza half way during baking cycle. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees or 5-7 minutes OR 400 degrees F for 8 - 9 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes OR 400 degrees F for 20 -23 minutes.</p> <p><b>STEP 7</b> Remove the pizza from the oven. Allow to set one minute. Cut into 8 slices and serve immediately OR,</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher.</p>																
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1 tsp.	Salt																
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Calories	448	Iron	3.04 Mg	Protein	19.69 G	17.59% Calories from Prot
Cholesterol	36 Mg	Calcium	412 Mg	Carbohydrates	44.30 G	39.58% Calories from Carb
Sodium	694 Mg	Vitamin A	316 IU	Total Fat	20.46 G	41.13% Calories from T Fat
Dietary Fiber	3.00 G	Vitamin C	5.1 Mg	Saturated Fat	9.90 G	19.91% Calories from S Fat
* - Denotes Missing Nutrient Values						

**MEXICAN PITA PIZZAS**

**(P-125)**

**Portion Size – 1 Slice**

<b>QUANTITY/PORTIONS</b>			<b>INGREDIENTS</b>
<b><u>25</u></b>	<b><u>50</u></b>	<b><u>100</u></b>	
25 ea.	50 ea.	100 ea.	Pita bread, whole, 2 oz. each
3 cups + 2 tbsp.	6 cups + 4 tbsp.	3 qt. + ½ cup	Salsa, commodity
2 lb. + 5 ½ oz.	4 lb. + 10 oz.	9 lb. + 6 oz.	<b>Simple taco meat</b> <b>(recipe HE-223)</b>
6 ¼ oz.	12 ½ oz.	1 lb. + 9 oz.	Mozzarella cheese, part skim, shredded
6 ¼ oz.	12 ½ oz.	1 lb. + 9 oz.	Cheddar cheese, shredded
<b>COMPONENTS PER PORTION</b>			Portion cost = \$0.46
2.2 bread/grains, 2 oz. meat/meat alternate, 1/8 cup vegetables			
<b><u>NUTRIENT</u></b>	<b><u>Amount per Serving</u></b>		
<b>Calories</b>	307		
<b>Protein</b>	17.97 g		
<b>Carbohydrates</b>	35.61 g		
<b>Fat-total</b>	9.11 g		
<b>Saturated Fat</b>	4.24 g		
<b>Cholesterol</b>	42 mg		
<b>Vitamin A (RE)</b>	68		
<b>Vitamin C</b>	1.30 mg		
<b>Iron</b>	3.13 mg		
<b>Calcium</b>	153 mg		
<b>Sodium</b>	899 mg		
<b>Fiber</b>	1.70 g		
<b>% Protein</b>	23.40		
<b>% Carbohydrate</b>	46.38		
<b>% Total Fat</b>	26.69		
<b>% Saturated Fat</b>	12.41		

**METHOD**

**For Each Pizza**

**STEP 1**

Spread 1 fl. oz. salsa over top surface of each pita bread portion.

**STEP 2**

Add 1 ½ oz. (3 tbsp.) cooked taco meat.

**STEP 3**

Top with ¼ oz. (2 tbsp.) mozzarella cheese and ¼ oz. (2 tbsp.) cheddar cheese.

**STEP 4**

Bake at 325 degrees F for 8 – 10 minutes until cheese has melted and taco meat reaches an internal temperature of 155 degrees F.

**STEP 5**

Portion size = 1 each.

**SPICY ORIENTAL CHICKEN PIZZA**

**(P-127)**

**Portion Size – 1 Slice (1/6 pizza)**

<u>QUANTITY/PORTIONS</u>			<u>INGREDIENTS</u>
<u>6 (1 pizza)</u>	<u>30 (5 pizzas)</u>	<u>60 (10 pizzas)</u>	
1	5	10	16” Pizza dough, 26 oz., proofed sheeted
¾ tsp.	2 ¾ tsp.	7 ½ tsp.	Tomato seasoned oil, in a labeled spray bottle
1 ½ cup	1 qt + 3 ½ cups	3 qt. + 3 cups	Green peppers, diced
1 cup	5 cups	2 ½ qt.	Onions, fresh, diced
1 ½ cup	1 qt + 3 ½ cups	3 qt. + 3 cups	Broccoli, chopped
12 oz.	3 lb. + 12 oz.	7 lb. + 8 oz.	Chicken, cooked, diced, commodity
¼ cup	1 ¼ cups	2 ½ cups	Hoisin sauce*
¼ cup	1 ¼ cups	2 ½ cups	Hot sauce*

**COMPONENTS PER PORTION**

4.8 servings of bread/grains, 2 oz. meat/meat alternate, 2/3 cup vegetables

**Portion cost if all ingredients are purchased \$1.00**

\*In labeled squeeze bottles

<u>NUTRIENT</u>	<u>Amount per Serving</u>	
<b>Calories</b>	512	
<b>Protein</b>	27.34 g	
<b>Carbohydrates</b>	76.60 g	
<b>Fat-total</b>	9.27 g	
<b>Saturated Fat</b>	2.28 g	
<b>Cholesterol</b>	51 mg	
<b>Vitamin A</b>	258 RE	
<b>Vitamin C</b>	98 mg	
<b>Iron</b>	4.60 mg	
<b>Calcium</b>	48 mg	
<b>Sodium</b>	1320 mg	
<b>Fiber</b>	4.28 g	
<b>% Protein</b>	21.36	
<b>% Carbohydrate</b>	59.86	
<b>% Total Fat</b>	16.30	
<b>% Saturated Fat</b>	4.00	NK5523

**METHOD**

**STEP 1**

See **Pizza Dough Handling Guidelines**. Spray pizza screens or sheet pans, whichever applies, well with pan spray.

**STEP 2**

Remove desired number of pizza dough rounds from the freezer. Place on prepared screens or pans and allow to thaw slightly until soft. Dock the dough. Spray the entire surface of each dough including the edges with tomato seasoned oil (3/4 tsp. per dough).

**STEP 3**

Combine the peppers, onions, and broccoli together in a mixing bowl or streamtable pan. For each pizza, distribute 4 cups of the vegetable mixture over the dough to within ¼” of the dough’s edge.

**STEP 4**

For each pizza, weigh out 12 oz. cooked diced chicken. Distribute the chicken over the vegetable mixture.

**STEP 5**

Using the squeeze bottles and a sweeping motion, squirt ¼ cup of hoisin sauce and ¼ cup of hot sauce over each pizza, decorating the top of each pie with attractive zig-zag designs.

**STEP 6**

Bake the pizza a pre-heated 375 degree convection oven for 7-10 minutes or until the chicken has been reheated to 165 degrees F for 15 seconds and the crust crispy and brown on the bottom and edges.

**STEP 7**

Remove the pizza from the oven. Cut into 6 slices and serve immediately.

**RECIPE VARIATIONS ARE ON THE FOLLOWING PAGE.**

# Spicy Oriental Chicken Pizza Variations (P- 127)

Variation	Variation	Nutrients per Portion											Components per Portion	
		Cal.	Chol (mg)	Sodium (mg)	Fiber (g)	Iron (mg)	Calcium (mg)	Vit. A (RE)	Vit. C (mg)	Protein (g)	Carb (g)	Fat (g)		Sat. Fat. (g)
<b>A. 8-Cut Pizza NK5576 Portion cost \$0.83</b>	Increase the amount of cooked diced chicken on each pie to 1 lb.  Keep all other ingredients/amounts the same.	411	51	1002	3.21	3.62	38	196	73.5	24.6	57.4	8.0	2.0	3.6 servings of bread/grains, 2 oz. meat/meat alternate, 1/2 cup vegetables
<b>B. 7" Personal Pizza NK5577 Portion cost \$1.00</b>	Substitute 7" sheeted white dough, 5 ½ oz. each, for 16" sheeted white dough.  For each pizza: - Spray with 1/8 tsp. tomato seasoned oil. - Add mixture ¼ cup diced peppers, ¼ cup diced onions, ¼ cup chopped broccoli, and 2 oz. cooked diced chicken. - Add 1 tbsp. hoisin sauce and 1 tbsp. HOT sauce	610	51	1338	5.09	5.88	55	92	59.3	31.0	94.9	10.8	2.6	6.1 servings of bread/grains, 2 oz. meat/meat alternate, 3/4 cup vegetables



# Chartwells School Dining Services

090019 OREGANO LEAVES,DRIED..... 1 TSP	<p><b>STEP 5</b> Sprinkle oregano over the top of the finished pizza.</p> <p><b>STEP 6</b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza half way during baking cycle. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees or 5-7 minutes OR 400 degrees F for 8 - 9 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes OR 400 degrees F for 20 -23 minutes.</p> <p><b>STEP 7</b> Remove the pizza from the oven. Allow to set one minute. Cut into 6 slices and serve immediately OR,</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for about 10 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
Ingredient	Weight or Measure																
2 cups	Vegetable oil																
4 Tablespoons	Granulated garlic																
2 tsp.	Basil leaf, dried																
2 tsp.	Oregano leaf, dried																
4 Tablespoons	Parsley, dried																
1 tsp.	Salt																
1 tsp.	Black pepper																

Calories	445	Iron	3.24 Mg	Protein	21.26 G	19.13%	Calories from Prot
Cholesterol	33 Mg	Calcium	433 Mg	Carbohydrates	44.10 G	39.69%	Calories from Carb
Sodium	548 Mg	Vitamin A	1681 IU	Total Fat	19.45 G	39.38%	Calories from T Fat
Dietary Fiber	2.82 G	Vitamin C	7.9 Mg	Saturated Fat	9.25 G	18.74%	Calories from S Fat
* - Denotes Missing Nutrient Values							

# Chartwells School Dining Services

**007066 - White French Bread Toast**

Source: P- 130  
 Number of Portions: 100  
 Size of Portion: 1 Piece

Meat/Alt 2 oz.  
 Grain/Bread 1.25 SRV.  
 F/V/J 0 Cup  
 Milk 0 FLOZ

Alternate Menu Name:      Cheesy Garlic Toast

018349 ROLLS,FRENCH..... 004044 OIL,SOYBN,SALAD OR COOKING..... 002020 GARLIC POWDER..... 001028 CHEESE,MOZZARELLA,PART SKIM MILK.....	50 Rolls, 2.5 oz. 4 TSP 2 TBSP 6 OZ + 4 OZ	<p><b><u>STEP 1</u></b>                  Cut steak rolls in half lengthwise. Spray or lightly brush the cut surfaces with the oil.</p> <p><b><u>STEP 2</u></b>                  Sprinke garlic powder over the bread slices.</p> <p><b><u>STEP 3</u></b>                  Top each bread slice with 2 oz. (1/2 cup) of shredded part skim mozzarella cheese.</p> <p>Heat in a 400 degree F oven 7-10 minutes or until the cheese is melted and begins to bubble.</p> <p><b>CCP:</b> Hold hot at 140 degrees F until served.</p>
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Calories	108	Iron	0.97 Mg	Protein	3.76 G	14.00%	Calories from Prot
Cholesterol	2 Mg	Calcium	55 Mg	Carbohydrates	17.99 G	66.92%	Calories from Carb
Sodium	233 Mg	Vitamin A	14 IU	Total Fat	2.16 G	18.06%	Calories from T Fat
Dietary Fiber	1.15 G	Vitamin C	0.0 Mg	Saturated Fat	0.65 G	5.47%	Calories from S Fat
* - Denotes Missing Nutrient Values							

**TERIYAKI BEEF PIZZA**

**(P-135)**

**Portion Size – 1 Slice (1/6 pizza)**

	<u>QUANTITY/PORTIONS</u>		<u>INGREDIENTS</u>
	<u>6 (1 pizza)</u>	<u>30 (5 pizzas)</u>	<u>60 (10 pizzas)</u>
1	5	10	16" Pizza dough, 26 oz., proofed sheeted
¾ tsp.	2 ¾ tsp.	7 ½ tsp.	Tomato seasoned oil, in a labeled spray bottle
1 ½ cup	1 qt + 3 ½ cups	3 qt. + 3 cups	Green peppers, diced
1 cup	5 cups	2 ½ qt.	Onions, fresh, diced
1 ½ cup	1 qt + 3 ½ cups	3 qt. + 3 cups	Broccoli, chopped
12 oz.	3 lb. + 12 oz.	7 lb. + 8 oz.	Extra lean roast beef, cooked, deli meat, cut into thin strips (J/PAC)
½ cup	2 ½ cups	5 cups	Teriyaki sauce, in a labeled squeeze bottle

**COMPONENTS PER PORTION**

4.8 servings of bread/grains, 2 oz. meat/meat alternate, 2/3 cup vegetables

**Portion cost \$1.11 if all ingredients are purchased.**

**NUTRIENT**

**Amount per Serving**

<b>Calories</b>	430
<b>Protein</b>	20.98 g
<b>Carbohydrates</b>	68.87 g
<b>Fat-total</b>	8.51 g
<b>Saturated Fat</b>	2.08 g
<b>Cholesterol</b>	13mg
<b>Vitamin A</b>	246 RE
<b>Vitamin C</b>	93 mg
<b>Iron</b>	5.31 mg
<b>Calcium</b>	38 mg
<b>Sodium</b>	1090 mg
<b>Fiber</b>	4.20 g
<b>% Protein</b>	19.50
<b>% Carbohydrate</b>	64.02
<b>% Total Fat</b>	17.79
<b>% Saturated Fat</b>	4.35

NK5579

**METHOD**

**STEP 1**

See **Pizza Dough Handling Guidelines**. Spray pizza screens or sheet pans, whichever applies, well with pan spray.

**STEP 2**

Remove desired number of pizza dough rounds from the freezer. Place on prepared screens or pans and allow to thaw slightly until soft. Dock the dough. Spray the entire surface of each dough including the edges with tomato seasoned oil (¾ tsp. per dough).

**STEP 3**

Combine the peppers, onions, and broccoli in a mixing bowl or steamtable pan. For each pizza, distribute 4 cups of the vegetable mixture over the dough to within ¼" of the dough's edge.

**STEP 4**

For each pizza, weigh out 12 oz. roast beef and distribute the meat over the vegetables.

**STEP 5**

Using the squeeze bottle and a sweeping motion, squirt ½ cup of teriyaki sauce over each pizza, decorating the top of each pie with attractive zig-zag designs.

**STEP 6**

Bake the pizza a pre-heated 375 degree convection oven for 7-10 minutes or until the roast beef has been reheated to 165 degrees F for 15 seconds and the crust crispy and brown on the bottom and edges.

**STEP 7**

Remove the pizza from the oven. Cut into 6 slices and serve immediately.

**RECIPE VARIATIONS ARE ON THE FOLLOWING PAGE.**

# Teriyaki Beef Pizza Variations (P- 135)

Variation	Variation	Nutrients per Portion											Components per Portion	
		Cal.	Chol (mg)	Sodium (mg)	Fiber (g)	Iron (mg)	Calcium (mg)	Vit. A (RE)	Vit. C (mg)	Protein (g)	Carb (g)	Fat (g)		Sat. Fat. (g)
<b>A. 8-Cut Pizza NK5583 Portion cost \$0.96</b>	Increase the amount of cooked roast beef strips on each pie to 1 lb.  Keep all other ingredients/amounts the same.	340	13	892	3.15	4.34	29	185	69.7	18.2	51.9	7.1	1.8	3.6 servings of bread/grains, 2 oz. meat/meat alternate, 1/2 cup vegetables
<b>B. 7" Personal Pizza NK5570 Portion cost \$1.15</b>	Substitute 7" sheeted white dough, 5 1/2 oz. each, for 16" sheeted white dough.  For each pizza: - Spray with 1/8 tsp. tomato seasoned oil. - Add mixture 1/4 cup diced peppers, 1/4 cup diced onions, 1/4 cup chopped broccoli, and 2 oz. cooked roast beef strips. - Add 2 tbsp. teriyaki sauce.	557	13	1414	5.03	6.61	46	81	55.6	24.6	92.9	10.4	2.4	6.1 servings of bread/grains, 2 oz. meat/meat alternate, 3/4 cup vegetables

**CHICKEN FAJITA PIZZA (P-37)**

**Portion Size – 1 Slice (1/6 pizza)**

	<u>QUANTITY/PORTIONS</u>			<u>INGREDIENTS</u>
	<u>6 (1 pizza)</u>	<u>30 (5 pizzas)</u>	<u>60 (10 pizzas)</u>	
1 dough	5 doughs	10 doughs	16" Pizza dough, 26 oz., proofed sheeted	
3/4 tsp.	3 3/4 tsp.	7 1/2 tsp.	Oil, seasoned, in a labeled spray bottle	
1 cup	1 qt. + 1 cup	2 1/2 qt.	Salsa, commodity	
1 1/2 cup	1 qt. + 3 1/2 cups	3 qt. + 3 cups	Onions, fresh, sliced	
1 1/2 cup	1 qt. + 3 1/2 cups	3 qt. + 3 cups	Green bell peppers, fresh, sliced into strips	
1 lb. + 5 oz.	6 lb. + 9 oz.	13 lb. + 2 oz.	Chicken fajita meat*, precooked seasoned, commodity	
1/2 cup	2 1/2 cups	1 qt. + 1 cup	Ranch dressing, light/low calorie, in a labeled squeeze bottle	
<u>COMPONENTS PER PORTION</u>				
4.8 servings of bread/grains, 2 oz. meat/meat alternate, 2/3 cup vegetables		<b>Portion cost \$1.27 if all ingredients are purchased.</b>	* 3.5 oz. chicken fajita meat provides the equivalent of 2 oz. M/MA.	
<u>NUTRIENT</u>	<u>Amount per Serving</u>			
<b>Calories</b>	483			
<b>Protein</b>	28.73 g			
<b>Carbohydrates</b>	62.96 g			
<b>Fat-total</b>	13.17 g			
<b>Saturated Fat</b>	5.06 g			
<b>Cholesterol</b>	57 mg			
<b>Vitamin A (RE)</b>	80 RE			
<b>Vitamin C</b>	35 mg			
<b>Iron</b>	3.95 mg			
<b>Calcium</b>	211 mg			
<b>Sodium</b>	990 mg			
<b>Fiber</b>	3.50 g			
<b>% Protein</b>	23.78			
<b>% Carbohydrate</b>	52.11			
<b>% Total Fat</b>	24.52			
<b>% Saturated Fat</b>	9.43	NK5534		

**METHOD**

**STEP 1**

See Pizza Dough Handling Guidelines. Spray pizza screens or sheet pans, whichever applies, well with pan spray.

**STEP 2**

Remove desired number of pizza dough rounds from the freezer. Place on prepared screens or pans and allow to thaw slightly until soft. Dock the dough. Spray the entire surface of each dough including the edges with seasoned oil (3/4 tsp. per dough).

**STEP 3**

Mix the salsa, onions, and peppers together in a mixing bowl or steamtable pan. For each pizza, distribute 4 cups of the vegetable mixture over the surface of the dough to within 1/4 inch of the dough's edge.

**STEP 4**

For each pie, weigh out 1 lb. + 5 oz. chicken fajita meat and distribute evenly over top of the vegetables.

**STEP 5**

Using the squeeze bottle and a sweeping motion, squirt 1/2 cup of the ranch dressing over each pizza, decorating the top of each pie with attractive zig-zag designs.

**STEP 6**

Bake the pizza a pre-heated 375 degree convection oven for 7-10 minutes or until the chicken has been reheated to 165 degrees F for 15 seconds and the crust crispy and brown on the bottom and edges.

**STEP 7**

Remove the pizza from the oven. Cut into 6 slices and serve immediately.

**RECIPE VARIATIONS ARE ON THE FOLLOWING PAGE.**

# Chicken Fajita Pizza Variations (P- 37)

Variation	Variation	Nutrients per Portion											Components per Portion	
		Cal.	Chol (mg)	Sodium (mg)	Fiber (g)	Iron (mg)	Calcium (mg)	Vit. A (RE)	Vit. C (mg)	Protein (g)	Carb (g)	Fat (g)		Sat. Fat. (g)
<b>A. 8-Cut Pizza NK5536 Portion cost \$1.13</b>	Increase the amount of chicken on each pie to 1 lb. + 12 oz.  Keep all other ingredients/amounts the same.	457	86	1356	3.08	3.89	25	53	28	31.2	52.4	13.8	3.3	3.6 servings of bread/grains, 2 oz. meat/meat alternate, 1/2 cup vegetables
<b>B. 7" Personal Pizza NK5560 Portion cost \$1.43</b>	Substitute 7" sheeted white dough, 5 1/2 oz. each, for 16" sheeted white dough.  For each pizza: - Spray with 1/8 tsp. seasoned oil. - Add 1/4 cup salsa. - Add 3 1/2 oz. chicken - Add 1/4 cup onions. - Add 1/4 cup peppers. - Add 2 tbsp. ranch dressing	702	91	2015	5.28	6.83	43.3	83	37.7	38.0	95.2	19.0	4.2	6.1 servings of bread/grains, 2 oz. meat/meat alternate, 3/4 cup vegetables

**DOUBLE CHEESE RED & WHITE PIZZA (P-45)**

Portion Size – 1 Slice

<u>QUANTITY/PORTIONS</u>			<u>INGREDIENTS</u>
<u>8</u>	<u>40</u>	<u>80</u>	
1	5	10	Rich’s Pizza dough, 16” round,
8 oz.	2 lbs. + 8 oz.	5 lbs.	Basic Tomato Sauce (See recipe # MS-10)
16 oz.	5 lbs.	10 lbs.	Mozzarella cheese, part skim
½ tsp.	2 ½ tsp.	1 tbsp. + 2 tsp.	Seasoned Oil
16 oz.	5 lbs.	10 lbs.	Ricotta cheese, part skim
<u>COMPONENTS PER PORTION</u>			
3.33 servings bread/grains, 4 oz. meat/meat alternate, 1/8 cup vegetables			
<u>NUTRIENT</u>	<u>Amount per Serving</u>		
Calories	438		
Protein	27.46 g		
Carbohydrates	44.38 g		
Fat-total	16.53 g		
Saturated Fat	8.97 g		
Cholesterol	50 mg		
Vitamin A (RE)	231 RE		
Vitamin C	2.0 mg		
Iron	1.11 mg		
Calcium	530 mg		
Sodium	860 mg		
Fiber	2.16 g		
% Protein	25.03		
% Carbohydrate	40.45		
% Total Fat	33.90		
% Saturated Fat	18.39		

**METHOD**

**For Each Pizza**

**STEP 1**

Remove pizza dough from freezer. Thaw and proof dough according to package directions.

**STEP 2**

Brush crust with seasoned oil.

**STEP 3**

Spread 16-oz. ricotta cheese over pizza using a spatula.

**STEP 4**

Place 16-oz. shredded mozzarella cheese over top of ricotta.

**STEP 5**

Drizzle 8-oz. sauce over top of cheese.

**STEP 6**

Bake at 450 degrees F until cheese is bubbling and crust is browned, for 15-18 minutes in conventional oven, for 12 –1 5 minutes in a convection oven.

**STEP 7**

Allow the pizza to rest for 5 minutes before cutting into 8 slices. Serve.

**GRILLED VEGETABLE STUFFED PIZZA (P-50)**

**Portion Size – 1 Slice**

	<u>QUANTITY/PORTIONS</u>			<u>INGREDIENTS</u>
	<u>8</u>	<u>16</u>	<u>32</u>	
2	4	8	Rich's pizza shell 16" round	
¼ cup	½ cup	1 cup	Vegetable oil	
2 tbsp.	¼ cup	½ cup	Chopped garlic	
1 tbsp.	2 tbsp.	¼ cup	Dried basil	
1 tsp.	2 tsp.	1 tbsp. + 1 tsp.	Cracked black pepper	
12 oz.	1 lb. + 8 oz.	3 lbs.	Mozzarella cheese, part skim, shredded	
16 oz.	2 lbs.	4 lbs.	<b>Roasted Italian Vegetables</b> (See recipe # HVG-186)	
8 oz.	1 lb.	2 lbs.	Provolone cheese, shredded	
4 oz.	8 oz.	1 lb.	Fresh tomatoes diced	
½ oz.	1 oz.	2 oz.	Parmesan cheese	

**COMPONENTS PER PORTION**

5.5 servings bread/grains, 2 ½ oz. meat/meat alternate, ¼ cup vegetables

**NUTRIENT                      Amount per Serving**

<b>Calories</b>	773
<b>Protein</b>	33.67 g
<b>Carbohydrates</b>	89.39 g
<b>Fat-total</b>	31.86 g
<b>Saturated Fat</b>	11.84 g
<b>Cholesterol</b>	45 mg
<b>Vitamin A (RE)</b>	569 RE
<b>Vitamin C</b>	32.6 mg
<b>Iron</b>	1.85 mg
<b>Calcium</b>	553 mg
<b>Sodium</b>	1309 mg
<b>Fiber</b>	5.10 g
<b>% Protein</b>	17.41
<b>% Carbohydrate</b>	46.22
<b>% Total Fat</b>	37.06
<b>% Saturated Fat</b>	13.78

**METHOD**

**For Each Pizza**

**STEP 1**

Remove pizza shells from the freezer, place them on pizza screens sprayed with pan spray. Allow to defrost at room temperature 2 hours or refrigerated overnight.

**STEP 2**

In a small bowl beat together the oil, chopped garlic, dried basil and black pepper. Brush the proofed pizza shells with this garlic-oil leaving 1 – 1 ½ inch edge without any oil.

**STEP 3**

Spread one pizza shell evenly with 12 oz. shredded mozzarella coming within ¼ inch of the edge. Evenly spread 16 oz. of Roasted Italian Vegetables (see recipe) over the mozzarella. Do not press down on the cheese. Sprinkle the top of the vegetables with 8 oz. shredded provolone; then with 4 oz. diced fresh tomatoes and ½ oz. parmesan cheese.

**STEP 4**

Dampen the 1 – 1 ½ edge slightly with water using your fingertip. Place the other pizza shell over the vegetables and cheese with the garlic-oil brushed side facing the filling. Line up the edges and pinch them together to seal them. If there is oil on the edges the dough will not seal together.

**STEP 5**

Brush the top of the finished pizza with garlic-oil and allow to rise at room temperature.

**STEP 6**

Bake in a 350 degree convection oven for 12 minutes or until the crust has risen and browned nicely and the cheese is well melted.

**STEP 7**

Allow the pizza to rest for 5 minutes before cutting into 8 slices. Serve.

# Chartwells School Dining Services

## 003244 - Garlic Cheese Bread

Source: P- 57  
 Number of Portions: 100.0000  
 Size of Portion: 1 Each

Meat/Alt 3 oz.  
 Grain/Bread 2 SRV.  
 F/V/J 0 Cup  
 Milk 0 FLOZ

018375 LEAVENING AGENTS, YEAST, BAKER'S, ACTIVE 014429 WATER, MUNICIPAL..... 020081 WHEAT FLR, WHITE, ALL-PURPOSE, ENR, BLEA 001091 MILK, DRY, NONFAT, REG, WO/ VIT A..... 019335 SUGARS, GRANULATED..... 002047 SALT, TABLE..... 004623 OIL, VEG, TYPE A-COMMOD..... 004044 OIL, SOYBN, SALAD OR COOKING..... 002020 GARLIC POWDER..... 001183 CHEESE, MOZZARELLA, LITE-COMMOD..... 001009 CHEESE, CHEDDAR.....	1/2 CUP, dry 1 GAL 6 1/4 QT 1 QT + 3 3/4 CUP 1 1/4 CUP 2 1/2 TSP 1/4 CUP 4 CUP 1/4 CUP 6 1/4 LB 6 1/4 LB	<p><b>STEP 1</b>                  Dissolve yeast in warm water. Let stand 4 - 5 minutes.</p> <p><b>STEP 2</b>                  Place flour, milk, sugar, and salt in mixer bowl. Using a whip, blend on low speed for 4 minutes.</p> <p><b>STEP 3</b>                  Add dissolved yeast and oil. Blend on medium speed for about 10 minutes. Batter will be lumpy.</p> <p><b>STEP 4</b>                  Oil sheet pans and lightly dust with flour.</p> <p><b>STEP 5</b>                  Pour 3 1b. 6 oz. (1 1/2 qt.) of batter onto each sheet pan. Let stand for 20 minutes.</p> <p><b>STEP 6</b>  <i>Prebake until crust is set:</i>                  Conventional oven- 475 degrees F for 10 minutes                  Convection oven- 425 degrees F for 7 minutes</p> <p><b>STEP 7</b>                  Combine second measure of oil and garlic powder. Brush the seasoned oil mixture over baked crusts.</p> <p><b>STEP 8</b>                  Mix cheeses together and top each crust with the cheese.</p> <p><b>STEP 9</b>                  Return pans to oven for approximately 7 - 10 minutes until cheese is melted.</p> <p><b>STEP 10</b>                  Cut each pan of topped crust into 20 servings (4 x 5).</p> <p><b>CCP:</b> Hold for hot service at 140 degrees F.</p>
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Calories	421	Iron	1.92 Mg	Protein	21.86 G	20.79%	Calories from Prot
Cholesterol	41 Mg	Calcium	535 Mg	Carbohydrates	33.04 G	31.42%	Calories from Carb
Sodium	437 Mg	Vitamin A	398 IU	Total Fat	22.15 G	47.38%	Calories from T Fat
Dietary Fiber	1.08 G	Vitamin C	0.7 Mg	Saturated Fat	9.35 G	20.00%	Calories from S Fat

\* - Denotes Missing Nutrient Values

# Chartwells School Dining Services

**990358 - PlainPizza,7",ProofPerfect**

Source: P-63  
 Number of Portions: 1  
 Size of Portion: 1 Each

Meat/Alt 2 oz.  
 Grain/Bread 5 SRV.  
 F/V/J 0.25 Cup  
 Milk 0 FLOZ

Alternate Menu Name:     Homemade Personal  
                                   Cheese Pizza

2nd Alternate Menu Name:  Fresh Baked Personal  
                                   Cheese Pizza

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single-use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b><u>STEP 1</u></b>                      Spray a sheet pan lightly with vegetable cooking spray.</p>
993607 Pizza crust, Schwan's Proof Perfect 7" sheete.....	1 (1 crust)	<p><b><u>STEP 2</u></b>                      Place pizza crusts on the sheet pan. 7 pizzas will fit on one pan .</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 TSP	<p><b><u>STEP 3</u></b>                      Spray or brush the top of the crust with a very sparing amount of oil (approximately 1 teaspoon of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
993606 Pizza Sauce, Angela Mia #38866.....	1/4 CUP	<p><b><u>STEP 4</u></b>                      Place a 2 oz. ladle pizza sauce (1/4 cup) in the center of the pizza. Use the back of the ladle to spread the sauce within 1/4" of the rim of the pizza.</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M	2 OZ	<p><b><u>STEP 5</u></b>                      Place 2 oz. (1/2 cup) of shredded cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within 1/4 inch of the dough's edge.</p>

# Chartwells School Dining Services

090019 OREGANO LEAVES,DRIED..... 1/8 TSP	<p><b>STEP 6</b> Sprinkle oregano over the top of the finished pizza.</p> <p><b>STEP 7</b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza first at 5 minutes. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees for 12-15 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes</p> <p><b>CCP:</b> Heat to 145 degrees F for 15 seconds. <b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b>STEP 8</b> Remove the pizza from the oven. Allow to set one minute. Cut into 6 slices and serve immediately.</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for 96 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
Ingredient	Weight or Measure																
2 cups	Vegetable oil																
4 Tablespoons	Granulated garlic																
2 tsp.	Basil leaf, dried																
2 tsp.	Oregano leaf, dried																
4 Tablespoons	Parsley, dried																
1 tsp.	Salt																
1 tsp.	Black pepper																

Calories	573	Iron	4.83 Mg	Protein	25.33 G	17.67% Calories from Prot
Cholesterol	31 Mg	Calcium	449 Mg	Carbohydrates	69.10 G	48.20% Calories from Carb
Sodium	972 Mg	Vitamin A	507 IU	Total Fat	20.65 G	32.41% Calories from T Fat
Dietary Fiber	4.80 G	Vitamin C	10.6 Mg	Saturated Fat	10.24 G	16.08% Calories from S Fat
* - Denotes Missing Nutrient Values						

# Chartwells School Dining Services

**990354 - Pizza, pepperoni, 7", PP**

Source: P-63  
 Number of Portions: 1  
 Size of Portion: 1 Each

Meat/Alt 2 oz.  
 Grain/Bread 5 SRV.  
 F/V/J 0.25 Cup  
 Milk 0 FLOZ

Alternate Menu Name:     Homemade Personal  
                                   Pepperoni Pizza

2nd Alternate Menu Name: Fresh Baked Personal  
                                   Pepperoni Pizza

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single-use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b><u>STEP 1</u></b>                      Spray a sheet pan lightly with vegetable cooking spray.</p>
993607 Pizza crust, Schwan's Proof Perfect 7" sheete.....	1 (1 crust)	<p><b><u>STEP 2</u></b>                      Place pizza crusts on the sheet pan. 7 pizzas will fit on one pan .</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 TSP	<p><b><u>STEP 3</u></b>                      Spray or brush the top of the crust with a very sparing amount of oil (approximately 1 teaspoon of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
993606 Pizza Sauce, Angela Mia #38866.....	1/4 CUP	<p><b><u>STEP 4</u></b>                      Place a 2 oz. ladle pizza sauce (1/4 cup) in the center of the pizza. Use the back of the ladle to spread the sauce within 1/4" of the rim of the pizza.</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M 007057 PEPPERONI,PORK,BEEF.....	2 OZ 1/4 OZ	<p><b><u>STEP 5</u></b>                      Place 2 oz. (1/2 cup) of shredded cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within 1/4 inch of the dough's edge.</p> <p>Add approximately 1/4 oz of sliced pepperoni, evenly distributed.</p>

# Chartwells School Dining Services

090019 OREGANO LEAVES,DRIED..... 1/8 TSP	<p><b>STEP 6</b> Sprinkle oregano over the top of the finished pizza.</p> <p><b>STEP 7</b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza first at 5 minutes. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees for 12-15 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes</p> <p><b>CCP:</b> Heat to 165°F or higher for at least 15 seconds..</p> <p><b>STEP 8</b> Remove the pizza from the oven. Allow to set one minute. Cut into 6 slices and serve immediately OR <b>CCP:</b> Hold for hot service at 140°F or higher..</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for 96 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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1 tsp.	Salt																
1 tsp.	Black pepper																

Calories	606	Iron	4.93 Mg	Protein	26.78 G	17.66%	Calories from Prot
Cholesterol	39 Mg	Calcium	450 Mg	Carbohydrates	69.38 G	45.76%	Calories from Carb
Sodium	1099 Mg	Vitamin A	507 IU	Total Fat	23.51 G	34.89%	Calories from T Fat
Dietary Fiber	4.91 G	Vitamin C	10.7 Mg	Saturated Fat	11.39 G	16.90%	Calories from S Fat
* - Denotes Missing Nutrient Values							

# Chartwells School Dining Services

**990356 - Pizza, sausage, 7", PP**

Source: P-63  
 Number of Portions: 1  
 Size of Portion: 1 Each

Meat/Alt 2 oz.  
 Grain/Bread 5 SRV.  
 F/V/J 0.25 Cup  
 Milk 0 FLOZ

Alternate Menu Name:     Homemade Personal  
                                   Sausage Pizza

2nd Alternate Menu Name: Fresh Baked Personal  
                                   Sausage Pizza

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single-use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b><u>STEP 1</u></b>                      Spray a sheet pan lightly with vegetable cooking spray.</p>
993607 Pizza crust, Schwan's Proof Perfect 7" sheete.....	1 (1 crust)	<p><b><u>STEP 2</u></b>                      Place pizza crusts on the sheet pan. 7 pizzas will fit on one pan .</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 TSP	<p><b><u>STEP 3</u></b>                      Spray or brush the top of the crust with a very sparing amount of oil (approximately 1 teaspoon of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
993606 Pizza Sauce, Angela Mia #38866.....	1/4 CUP	<p><b><u>STEP 4</u></b>                      Place a 2 oz. ladle pizza sauce (1/4 cup) in the center of the piz za. Use the back of the ladle to spread the sauce within ¼" of the rim of the pizza.</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M 993621 Sausage, crumble topping.....	2 OZ 1/4 OZ, cooked wgt	<p><b><u>STEP 5</u></b>                      Place 2 oz. (1/2 cup) of shredded cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within ¼ inch of the dough's edge.</p> <p>Add approximately 1/4 oz of cooked sausage, evenly distributed.</p>

# Chartwells School Dining Services

090019 OREGANO LEAVES,DRIED..... 1/8 TSP	<p><b>STEP 6</b> Sprinkle oregano over the top of the finished pizza.</p> <p><b>STEP 7</b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza first at 5 minutes. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees for 12-15 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes</p> <p><b>CCP:</b> Heat to 165°F or higher for 15 seconds.</p> <p><b>STEP 8</b> Remove the pizza from the oven. Allow to set one minute. Cut into 6 slices and serve immediately, OR</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher..</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for 96 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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1 tsp.	Salt																
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Calories	588	Iron	4.97 Mg	Protein	27.09 G	18.43%	Calories from Prot
Cholesterol	34 Mg	Calcium	455 Mg	Carbohydrates	69.35 G	47.18%	Calories from Carb
Sodium	1002 Mg	Vitamin A	512 IU	Total Fat	21.37 G	32.71%	Calories from T Fat
Dietary Fiber	5.05 G	Vitamin C	10.7 Mg	Saturated Fat	10.50 G	16.07%	Calories from S Fat
* - Denotes Missing Nutrient Values							

# Chartwells School Dining Services

**990351 - Pizza, ham, 7", PP**

Source: P-63C  
 Number of Portions: 1  
 Size of Portion: 1 Each

Meat/Alt 2 oz.  
 Grain/Bread 5 SRV.  
 F/V/J 0.25 Cup  
 Milk 0 FLOZ

Alternate Menu Name:     Homemade Personal  
                                     Ham Pizza

2nd Alternate Menu Name: Fresh Baked Personal  
                                     Ham Pizza

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single-use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b><u>STEP 1</u></b>                      Spray a sheet pan lightly with vegetable cooking spray.</p>
993607 Pizza crust, Schwan's Proof Perfect 7" sheete.....	1 (1 crust)	<p><b><u>STEP 2</u></b>                      Place pizza crusts on the sheet pan. 7 pizzas will fit on one pan .</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 TSP	<p><b><u>STEP 3</u></b>                      Spray or brush the top of the crust with a very sparing amount of oil (approximately 1 teaspoon of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
993606 Pizza Sauce, Angela Mia #38866.....	1/4 CUP	<p><b><u>STEP 4</u></b>                      Place a 2 oz. ladle pizza sauce (1/4 cup) in the center of the pizza. Use the back of the ladle to spread the sauce within 1/4" of the rim of the pizza.</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M 090034 HAM,DELI,95% FAT-FREE.....	2 OZ 1/4 OZ	<p><b><u>STEP 5</u></b>                      Place 2 oz. (1/2 cup) of shredded cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within 1/4 inch of the dough's edge.</p> <p>Add approximately 1/4 oz of ham, evenly distributed.</p>

# Chartwells School Dining Services

<p>090019 OREGANO LEAVES,DRIED..... 1/8 TSP</p>	<p><b>STEP 6</b> Sprinkle oregano over the top of the finished pizza.</p> <p><b>STEP 7</b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza first at 5 minutes. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees for 12-15 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes</p> <p><b>CCP:</b> Heat to 165°F or higher for 15 seconds.</p> <p><b>STEP 8</b> Remove the pizza from the oven. Allow to set one minute. Cut into 6 slices and serve immediately, OR</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher..</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for 96 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	581	Iron	4.88 Mg	Protein	26.56 G	18.28%	Calories from Prot
Cholesterol	34 Mg	Calcium	450 Mg	Carbohydrates	69.28 G	47.68%	Calories from Carb
Sodium	1050 Mg	Vitamin A	507 IU	Total Fat	20.85 G	32.29%	Calories from T Fat
Dietary Fiber	4.80 G	Vitamin C	10.6 Mg	Saturated Fat	10.31 G	15.96%	Calories from S Fat
* - Denotes Missing Nutrient Values							

# Chartwells School Dining Services

**990348 - Pizza, barbecue chicken 7", PP**

Source: P-63D  
 Number of Portions: 1  
 Size of Portion: 1 Each

Meat/Alt 2 oz.  
 Grain/Bread 5 SRV.  
 F/V/J 0 Cup  
 Milk 0 FLOZ

Alternate Menu Name:     Homemade Personal  
                                   Barbecue chicken Pizza

2nd Alternate Menu Name:  Fresh Baked Personal  
                                   Barbecue Chicken Pizza

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single-use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b><u>STEP 1</u></b>                      Spray a sheet pan lightly with vegetable cooking spray.</p>
993607 Pizza crust, Schwan's Proof Perfect 7" sheete.....	1 (1 crust)	<p><b><u>STEP 2</u></b>                      Place pizza crusts on the sheet pan. 7 pizzas will fit on one pan .</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 TSP	<p><b><u>STEP 3</u></b>                      Spray or brush the top of the crust with a very sparing amount of oil (approximately 1 teaspoon of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
006150 SAUCE,BARBECUE SAUCE.....	1/4 CUP	<p><b><u>STEP 4</u></b>                      Place a 2 oz. ladle of BBQ sauce (1/4 cup) in the center of the pizza. Use the back of the ladle to spread the sauce within ¼" of the rim of the pizza.</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M 005360 CHICK,DICED,CKD,FROZEN-COMMOD.....	2 OZ 1/4 OZ	<p><b><u>STEP 5</u></b>                      Place 2 oz. (1/2 cup) of shredded cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within ¼ inch of the dough's edge.</p> <p>Add approximately 1/4 oz of diced chicken, evenly distributed.</p>

# Chartwells School Dining Services

<p>090019 OREGANO LEAVES,DRIED..... 1/8 TSP</p>	<p><b>STEP 6</b> Sprinkle oregano over the top of the finished pizza.</p> <p><b>STEP 7</b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza first at 5 minutes. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees for 12-15 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes</p> <p><b>CCP:</b> Heat to 165°F or higher for 15 seconds.</p> <p><b>STEP 8</b> Remove the pizza from the oven. Allow to set one minute. Cut into 6 slices and serve immediately, OR</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher..</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for 96 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	614	Iron	4.76 Mg	Protein	27.50 G	17.92%	Calories from Prot
Cholesterol	37 Mg	Calcium	462 Mg	Carbohydrates	72.10 G	46.99%	Calories from Carb
Sodium	1237 Mg	Vitamin A	324 IU	Total Fat	22.32 G	32.73%	Calories from T Fat
Dietary Fiber	4.55 G	Vitamin C	10.2 Mg	Saturated Fat	10.56 G	15.49%	Calories from S Fat
* - Denotes Missing Nutrient Values							

# Chartwells School Dining Services

**990357 - Pizza,pepper & onion 7", PP**

Source: P-63E  
 Number of Portions: 1  
 Size of Portion: 1 Each

Meat/Alt 2 oz.  
 Grain/Bread 5 SRV.  
 F/V/J 0.5 Cup  
 Milk 0 FLOZ

Alternate Menu Name:      Homemade Personal  
   Pepper & Onion Pizza

2nd Alternate Menu Name:  Fresh Baked Personal  
   Pepper & Onion Pizza

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single-use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b><u>STEP 1</u></b>                  Spray a sheet pan lightly with vegetable cooking spray.</p>
993607 Pizza crust, Schwan's Proof Perfect 7" sheete.....	1 (1 crust)	<p><b><u>STEP 2</u></b>                  Place pizza crusts on the sheet pan. 7 pizzas will fit on one pan .</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 TSP	<p><b><u>STEP 3</u></b>                  Spray or brush the top of the crust with a very sparing amount of oil (approximately 1 teaspoon of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
993606 Pizza Sauce, Angela Mia #38866.....	1/4 CUP	<p><b><u>STEP 4</u></b>                  Place a 2 oz. ladle pizza sauce (1/4 cup) in the center of the pizza. Use the back of the ladle to spread the sauce within ¼" of the rim of the pizza.</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M 011333 PEPPERS,SWEET,GREEN,RAW..... 993618 ONIONS,FRESH.....	2 OZ 2 TBSP, chopped 2 TBSP, chopped	<p><b><u>STEP 5</u></b>                  Place 2 oz. (1/2 cup) of shredded cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within ¼ inch of the dough's edge.</p> <p>Add Tbsp. each of diced green peppers and onions.</p>

# Chartwells School Dining Services

090019 OREGANO LEAVES,DRIED..... 1/8 TSP	<p><b>STEP 6</b> Sprinkle oregano over the top of the finished pizza.</p> <p><b>STEP 7</b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza first at 5 minutes. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees for 12-15 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes</p> <p><b>CCP:</b> Heat to 145 degrees F for 15 seconds. <b>CCP:</b> Hold for hot service at 140°F or higher..</p> <p><b>STEP 8</b> Remove the pizza from the oven. Allow to set one minute. Cut into 6 slices and serve immediately.</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for 96 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	585	Iron	4.94 Mg	Protein	25.73 G	17.60%	Calories from Prot
Cholesterol	31 Mg	Calcium	455 Mg	Carbohydrates	71.69 G	49.04%	Calories from Carb
Sodium	973 Mg	Vitamin A	576 IU	Total Fat	20.71 G	31.88%	Calories from T Fat
Dietary Fiber	5.48 G	Vitamin C	26.9 Mg	Saturated Fat	10.26 G	15.79%	Calories from S Fat
* - Denotes Missing Nutrient Values							

# Chartwells School Dining Services

**990353 - Pizza, mushroom 7", PP**

Source: P-63F  
 Number of Portions: 1  
 Size of Portion: 1 Each

Meat/Alt 2 oz.  
 Grain/Bread 5 SRV.  
 F/V/J 0.5 Cup  
 Milk 0 FLOZ

Alternate Menu Name:     Homemade Personal  
                                   Mushroom Pizza

2nd Alternate Menu Name: Fresh Baked Personal  
                                   Mushroom Pizza

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single-use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b><u>STEP 1</u></b>                      Spray a sheet pan lightly with vegetable cooking spray.</p>
993607 Pizza crust, Schwan's Proof Perfect 7" sheete.....	1 (1 crust)	<p><b><u>STEP 2</u></b>                      Place pizza crusts on the sheet pan. 7 pizzas will fit on one pan .</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 TSP	<p><b><u>STEP 3</u></b>                      Spray or brush the top of the crust with a very sparing amount of oil (approximately 1 teaspoon of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
993606 Pizza Sauce, Angela Mia #38866.....	1/4 CUP	<p><b><u>STEP 4</u></b>                      Place a 2 oz. ladle pizza sauce (1/4 cup) in the center of the pizza. Use the back of the ladle to spread the sauce within 1/4" of the rim of the pizza.</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M 990097 MUSHROOMS,FRESH 285196.....	2 OZ 1/4 CUP, pieces	<p><b><u>STEP 5</u></b>                      Place 2 oz. (1/2 cup) of shredded cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within 1/4 inch of the dough's edge.</p> <p>Add 1/4 Cup of fresh mushrooms.</p>

# Chartwells School Dining Services

<p>090019 OREGANO LEAVES,DRIED..... 1/8 TSP</p>	<p><b>STEP 6</b> Sprinkle oregano over the top of the finished pizza.</p> <p><b>STEP 7</b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza first at 5 minutes. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees for 12-15 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes</p> <p><b>CCP:</b> Heat to 145°F for 15 seconds. <b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b>STEP 8</b> Remove the pizza from the oven. Allow to set one minute. Cut into 6 slices and serve immediately.</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for 96 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	578	Iron	5.01 Mg	Protein	25.84 G	17.89% Calories from Prot
Cholesterol	31 Mg	Calcium	450 Mg	Carbohydrates	69.81 G	48.33% Calories from Carb
Sodium	972 Mg	Vitamin A	507 IU	Total Fat	20.71 G	32.26% Calories from T Fat
Dietary Fiber	5.01 G	Vitamin C	11.0 Mg	Saturated Fat	10.25 G	15.97% Calories from S Fat
* - Denotes Missing Nutrient Values						

# Chartwells School Dining Services

**990349 - Pizza, broccoli 7", PP**

Source: P-63G  
 Number of Portions: 1  
 Size of Portion: 1 Each

Meat/Alt 2 oz.  
 Grain/Bread 5 SRV.  
 F/V/J 0.5 Cup  
 Milk 0 FLOZ

Alternate Menu Name:     Homemade Personal  
                                   Broccoli Pizza

2nd Alternate Menu Name: Fresh Baked Personal  
                                   Broccoli Pizza

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single-use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b><u>STEP 1</u></b>                      Spray a sheet pan lightly with vegetable cooking spray.</p>
993607 Pizza crust, Schwan's Proof Perfect 7" sheete.....	1 (1 crust)	<p><b><u>STEP 2</u></b>                      Place pizza crusts on the sheet pan. 7 pizzas will fit on one pan .</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 TSP	<p><b><u>STEP 3</u></b>                      Spray or brush the top of the crust with a very sparing amount of oil (approximately 1 teaspoon of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
993606 Pizza Sauce, Angela Mia #38866.....	1/4 CUP	<p><b><u>STEP 4</u></b>                      Place a 2 oz. ladle pizza sauce (1/4 cup) in the center of the pizza. Use the back of the ladle to spread the sauce within 1/4" of the rim of the pizza.</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M 011090 BROCCOLI,RAW.....	2 OZ 1/4 CUP, chopped	<p><b><u>STEP 5</u></b>                      Place 2 oz. (1/2 cup) of shredded cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within 1/4 inch of the dough's edge.</p> <p>Add 1/4 Cup of fresh broccoli.</p>

# Chartwells School Dining Services

090019 OREGANO LEAVES,DRIED..... 1/8 TSP	<p><b>STEP 6</b> Sprinkle oregano over the top of the finished pizza.</p> <p><b>STEP 7</b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza first at 5 minutes. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees for 12-15 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes</p> <p><b>CCP:</b> Heat to 145 degrees F for 15 seconds. <b>CCP:</b> Hold for hot service at 140°F or higher..</p> <p><b>STEP 8</b> Remove the pizza from the oven. Allow to set one minute. Cut into 6 slices and serve immediately.</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for 96 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	581	Iron	4.99 Mg	Protein	25.96 G	17.87% Calories from Prot
Cholesterol	31 Mg	Calcium	459 Mg	Carbohydrates	70.56 G	48.59% Calories from Carb
Sodium	979 Mg	Vitamin A	644 IU	Total Fat	20.73 G	32.12% Calories from T Fat
Dietary Fiber	5.37 G	Vitamin C	30.3 Mg	Saturated Fat	10.25 G	15.88% Calories from S Fat
* - Denotes Missing Nutrient Values						

# Chartwells School Dining Services

**990350 - Pizza, chicken parmesan 7", PP**

Source: P-63H  
 Number of Portions: 1  
 Size of Portion: 1 Each

Meat/Alt 2 oz.  
 Grain/Bread 5 SRV.  
 F/V/J 0.25 Cup  
 Milk 0 FLOZ

Alternate Menu Name:      Homemade Personal  
                                     Chicken parmesan Pizza

2nd Alternate Menu Name:  Fresh Baked Personal  
                                     Chicken parmesan Pizza

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single-use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b><u>STEP 1</u></b>                      Spray a sheet pan lightly with vegetable cooking spray.</p>
993607 Pizza crust, Schwan's Proof Perfect 7" sheete.....	1 (1 crust)	<p><b><u>STEP 2</u></b>                      Place pizza crusts on the sheet pan. 7 pizzas will fit on one pan .</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 TSP	<p><b><u>STEP 3</u></b>                      Spray or brush the top of the crust with a very sparing amount of oil (approximately 1 teaspoon of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
993606 Pizza Sauce, Angela Mia #38866.....	1/4 CUP	<p><b><u>STEP 4</u></b>                      Place a 2 oz. ladle pizza sauce (1/4 cup) in the center of the pizza. Use the back of the ladle to spread the sauce within 1/4" of the rim of the pizza.</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M 005360 CHICK,DICED,CKD,FROZEN-COMMOD.....	2 OZ 1/4 OZ	<p><b><u>STEP 5</u></b>                      Place 2 oz. (1/2 cup) of shredded cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within 1/4 inch of the dough's edge.</p> <p>Add approximately 1/4 oz of diced chicken, evenly distributed.</p>

# Chartwells School Dining Services

090019 OREGANO LEAVES,DRIED..... 1/8 TSP	<p><b>STEP 6</b> Sprinkle oregano over the top of the finished pizza.</p> <p><b>STEP 7</b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza first at 5 minutes. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees for 12-15 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes</p> <p><b>CCP:</b> Heat to 165°F or higher for 15 seconds.</p> <p><b>STEP 8</b> Remove the pizza from the oven. Allow to set one minute. Cut into 6 slices and serve immediately, OR</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher..</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for 96 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	587	Iron	4.91 Mg	Protein	27.37 G	18.66%	Calories from Prot
Cholesterol	37 Mg	Calcium	450 Mg	Carbohydrates	69.10 G	47.10%	Calories from Carb
Sodium	978 Mg	Vitamin A	511 IU	Total Fat	21.19 G	32.50%	Calories from T Fat
Dietary Fiber	4.80 G	Vitamin C	10.6 Mg	Saturated Fat	10.39 G	15.94%	Calories from S Fat

\* - Denotes Missing Nutrient Values

# Chartwells School Dining Services

**990352 - Pizza, meatball, 7", PP**

Source: P-631  
 Number of Portions: 1  
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.  
 Grain/Bread 5 SRV.  
 F/V/J 0.25 Cup  
 Milk 0 FLOZ

Alternate Menu Name:      Homemade Personal  
                                   Meatball Pizza

2nd Alternate Menu Name:  Fresh Baked Personal  
                                   Meatball Pizza

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single-use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b><u>STEP 1</u></b>                      Spray a sheet pan lightly with vegetable cooking spray.</p>
993607 Pizza crust, Schwan's Proof Perfect 7" sheete.....	1 (1 crust)	<p><b><u>STEP 2</u></b>                      Place pizza crusts on the sheet pan. 7 pizzas will fit on one pan .</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 TSP	<p><b><u>STEP 3</u></b>                      Spray or brush the top of the crust with a very sparing amount of oil (approximately 1 teaspoon of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
993606 Pizza Sauce, Angela Mia #38866.....	1/4 CUP	<p><b><u>STEP 4</u></b>                      Place a 2 oz. ladle pizza sauce (1/4 cup) in the center of the pizza. Use the back of the ladle to spread the sauce within 1/4" of the rim of the pizza.</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M 990591 FC BeefCharbroilMeatballsw/VPP,Advance#17-50	2 OZ 1/2 OZ	<p><b><u>STEP 5</u></b>                      Place 2 oz. (1/2 cup) of shredded cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within 1/4 inch of the dough's edge.</p> <p>Add a 1/2 oz meatball (Check CN label for meat/meat alternate contribution) - chopped, evenly distributed.</p>

# Chartwells School Dining Services

<p>090019 OREGANO LEAVES,DRIED..... 1/8 TSP</p>	<p><b>STEP 6</b> Sprinkle oregano over the top of the finished pizza.</p> <p><b>STEP 7</b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza first at 5 minutes. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees for 12-15 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes</p> <p><b>CCP:</b> Heat to 165°F or higher for 15 seconds.</p> <p><b>STEP 8</b> Remove the pizza from the oven. Allow to set one minute. Cut into 6 slices and serve immediately, OR</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher..</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for 96 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	613	Iron	5.10 Mg	Protein	28.03 G	18.30%	Calories from Prot
Cholesterol	47 Mg	Calcium	456 Mg	Carbohydrates	69.77 G	45.56%	Calories from Carb
Sodium	1024 Mg	Vitamin A	527 IU	Total Fat	23.75 G	34.89%	Calories from T Fat
Dietary Fiber	5.04 G	Vitamin C	10.8 Mg	Saturated Fat	11.16 G	16.40%	Calories from S Fat
* - Denotes Missing Nutrient Values							

# Chartwells School Dining Services

**990355 - Pizza, Roma tomato&onio 7", PP**

Source: P-63J  
 Number of Portions: 1  
 Size of Portion: 1 Each

Meat/Alt 2 oz.  
 Grain/Bread 5 SRV.  
 F/V/J 0.5 Cup  
 Milk 0 FLOZ

Alternate Menu Name:     Homemade Personal  
                                   Roma tomato/onion Pizza

2nd Alternate Menu Name: Fresh Baked Personal  
                                   Roma tomato/onion Pizza

000154 vegetable cooking spray.....	1 light coating	<p><b>CCP:</b> To avoid bare handed contact, use single-use gloves when preparing ready-to-eat foods.</p> <p>To make each pizza:</p> <p><b><u>STEP 1</u></b>                  Spray a sheet pan lightly with vegetable cooking spray.</p>
993607 Pizza crust, Schwan's Proof Perfect 7" sheete.....	1 (1 crust)	<p><b><u>STEP 2</u></b>                  Place pizza crusts on the sheet pan. 7 pizzas will fit on one pan .</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 TSP	<p><b><u>STEP 3</u></b>                  Spray or brush the top of the crust with a very sparing amount of oil (approximately 1 teaspoon of oil per pizza). Use seasoned oil for optimal flavor (see subrecipe for seasoned oil below).</p>
993606 Pizza Sauce, Angela Mia #38866.....	1/4 CUP	<p><b><u>STEP 4</u></b>                  Place a 2 oz. ladle pizza sauce (1/4 cup) in the center of the pizza. Use the back of the ladle to spread the sauce within ¼" of the rim of the pizza.</p>
001029 CHEESE,MOZZARELLA,PART SKIM MILK,LO M 075076 TOMATOES,FRESH,RED RIPE..... 993618 ONIONS,FRESH.....	2 OZ 4 slice 1/10 1 TBSP, chopped	<p><b><u>STEP 5</u></b>                  Place 2 oz. (1/2 cup) of shredded cheese in the center of the pizza. Use both hands to evenly distribute the cheese to within ¼ inch of the dough's edge.</p> <p>Add 4 thin slices of tomatoes and 1 Tbsp. fresh diced onions.</p>

# Chartwells School Dining Services

090019 OREGANO LEAVES,DRIED..... 1/8 TSP	<p><b>STEP 6</b> Sprinkle oregano over the top of the finished pizza.</p> <p><b>STEP 7</b> <b>BAKE:</b> Use guidelines below. Bake by sight. Check pizza first at 5 minutes. Bake until cheese melts and crust turns golden brown. Adjust time and temperature accordingly.</p> <p><b>Convection Oven-</b> 375 degrees F for 7-10 minutes.</p> <p><b>Conveyor (Impinger) Oven-</b> 500 degrees for 12-15 minutes.</p> <p><b>Conventional Oven-</b> 450 degrees F for 12 - 15 minutes</p> <p><b>CCP:</b> Heat to 145°F for 15 seconds. <b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b>STEP 8</b> Remove the pizza from the oven. Allow to set one minute. Cut into 6 slices and serve immediately.</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for 96 pizzas):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p>Method: Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	588	Iron	5.07 Mg	Protein	25.87 G	17.61%	Calories from Prot
Cholesterol	31 Mg	Calcium	453 Mg	Carbohydrates	72.24 G	49.19%	Calories from Carb
Sodium	976 Mg	Vitamin A	813 IU	Total Fat	20.83 G	31.91%	Calories from T Fat
Dietary Fiber	5.52 G	Vitamin C	20.7 Mg	Saturated Fat	10.27 G	15.73%	Calories from S Fat
* - Denotes Missing Nutrient Values							

**ARMENIAN MEAT PIZZAS (P-80)**

Portion Size – 1 Each

<u>QUANTITY/PORTIONS</u>			<u>INGREDIENTS</u>
<u>12</u>	<u>24</u>	<u>48</u>	
2 lb.	4 lb.	8 lb.	Cooked ground beef (85/15)
2 cups	½ # 10 can	1 # 10 can	Crushed tomatoes
½ cup	1 cup	2 cups	Finely chopped onion
½ cup	1 cup	2 cups	Chopped green bell pepper
1 tsp.	2 tsp.	1 tbsp. + 1 tsp.	Minced garlic
¼ cup	½ cup	1cup	Finely chopped parsley
2 tsp.	1 tbsp. + 1 tsp.	2 tbsp. + 2 tsp.	Dried mint
1 tbsp.	2 tbsp.	¼ cup	Tomato paste
½ tsp.	1 tsp.	2 tsp.	Paprika
¼ tsp.	½ tsp.	1 tsp.	Allspice
Dash	Dash	Dash	Black pepper
1/8 tsp.	¼ tsp.	½ tsp.	Cayenne pepper
12	24	48	Rich’s Pizza Shell 7” round

**METHOD**

**STEP 1**

Mix together the cooked ground beef, crushed tomatoes, chopped onion, chopped green pepper, garlic, parsley, mint, tomato paste, paprika, allspice, salt, pepper and cayenne pepper. Set it aside.

**STEP 2**

Arrange the pizza rounds on sheet pans sprayed with pan spray. Allow the dough to rise slightly. Cover the entire surface with 2-½ oz. meat/vegetable mixture. Bake at 375 degrees for about 25-35 minutes.

**COMPONENTS PER PORTION**

2 oz. of meat/meat alternate, 3 servings of bread/grains, 1/8 cup vegetables

**NUTRIENT**                      **Amount per Serving**

<b>Calories</b>	492
<b>Protein</b>	26.12 g
<b>Carbohydrates</b>	73.05 g
<b>Fat-total</b>	10.62 g
<b>Saturated Fat</b>	3.32 g
<b>Cholesterol</b>	44 mg
<b>Vitamin A (RE)</b>	44 RE
<b>Vitamin C</b>	15.1 mg
<b>Iron</b>	2.46 mg
<b>Calcium</b>	20 mg
<b>Sodium</b>	868 mg
<b>Fiber</b>	3.38 g
<b>% Protein</b>	21.23
<b>% Carbohydrate</b>	59.37
<b>% Total Fat</b>	19.43
<b>% Saturated Fat</b>	6.08

# Chartwells School Dining Services

**990327 - Cheese Calzone**

Source: P-85  
 Number of Portions: 1  
 Size of Portion: 1 Each

Meat/Alt 3 oz.  
 Grain/Bread 5 SRV.  
 F/V/J 0.5 Cup  
 Milk 0 FLOZ

993608 Pizza crust, Schwan's Proof Perfect 7" sheete..... 000154 vegetable cooking spray.....	1 (1 crust) 1 light coating	<p><b>STEP 1</b>                  Remove pizza shells from the freezer, place on sheet pans sprayed with pan spray.</p>
001037 CHEESE, RICOTTA, PART SKIM MILK..... 002020 GARLIC POWDER..... 002026 ONION POWDER..... 002030 PEPPER, BLACK..... 001028 CHEESE, MOZZARELLA, PART SKIM MILK..... 001032 CHEESE, PARMESAN, GRATED..... 004044 OIL, SOYBN, SALAD OR COOKING.....	1 1/2 OZ 1 TSP 1 TSP 1/4 TSP 1 1/2 OZ 1 TBSP 1 TSP	<p><b>CCP:</b> To avoid bare handed contact, use single-use gloves when preparing ready-to-eat foods.</p> <p><b>STEP 2</b>                  Combine remaining ingredients (ricotta cheese, garlic powder, onion powder, black pepper, mozzarella cheese &amp; parmesan cheese) to make the filling.</p> <p><b>STEP 3</b> To make each CALZONE:</p> <p>A. Flatten the dough slightly pulling the edges to increase the diameter by 1- 1 ½ inches. Keep the circle shape. Prepare all of the dough in this manner; place on parchment paper in one layer to prevent sticking.</p> <p>B. Place a prepared circle of dough in front of you. Place two # 8 scoops of filling just below the center.</p> <p>C. Moisten the inside edge of the dough (about 1-inch) lightly with water. Taking the top edge, fold it over the filling and line it up with the bottom edge. The filled dough should be crescent shape. Using your fingers seal the dough together well. A little water can be used to help seal the dough together, if needed.</p> <p>D. Transfer the filled dough to a parchment lined sheet pan.</p> <p>E. With a sharp knife or a clean scissor, place a small slit in the top of the dough to allow steam to escape.</p> <p>F. Brush the top of the dough lightly with seasoned oil (see subrecipe below).</p> <p><b>STEP 4</b>  <b>Bake:</b> Use guidelines below. Bake by sight. Check first at 5 minutes. Bake until crust turns golden brown and cheese inside has melted. Adjust time and temperature accordingly.</p> <p>Convection Oven- 375 degrees F for 7-10 minutes.                  Conveyor (Impinger) Oven- 500 degrees for 12-15 minutes.                  Conventional Oven- 450 degrees F for 12 - 15 minutes.</p> <p><b>CCP:</b> Heat to 145 degrees F for 15 seconds.</p>

# Chartwells School Dining Services

993610 Pizza Sauce, Angela Mia #38866..... 1/2 CUP	<p><b>STEP 5</b>                  Serve each calzone immediately with ½ cup heated pizza sauce on the side for dipping.</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b>                  (makes 2 cups- enough for 96 calzones):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p><b>Method:</b> Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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1 tsp.	Salt																
1 tsp.	Black pepper																

Calories	634	Iron	5.95 Mg	Protein	29.93 G	18.88%	Calories from Prot
Cholesterol	46 Mg	Calcium	562 Mg	Carbohydrates	79.74 G	50.29%	Calories from Carb
Sodium	1336 Mg	Vitamin A	798 IU	Total Fat	21.28 G	30.20%	Calories from T Fat
Dietary Fiber	6.27 G	Vitamin C	16.3 Mg	Saturated Fat	10.54 G	14.96%	Calories from S Fat
* - Denotes Missing Nutrient Values							

# Chartwells School Dining Services

**990328 - Four Cheese Calzone**

Source: P-85A  
 Number of Portions: 1  
 Size of Portion: 1 Each

Meat/Alt 3 oz.  
 Grain/Bread 5 SRV.  
 F/V/J 0.5 Cup  
 Milk 0 FLOZ

993608 Pizza crust, Schwan's Proof Perfect 7" sheete..... 000154 vegetable cooking spray.....	1 (1 crust) 1 light coating	<p><b>STEP 1</b>                  Remove pizza shells from the freezer, place on sheet pans sprayed with pan spray.</p>
001037 CHEESE, RICOTTA, PART SKIM MILK..... 050151 Italian Seasoning Mix..... 002030 PEPPER, BLACK..... 001028 CHEESE, MOZZARELLA, PART SKIM MILK..... 001035 CHEESE, PROVOLONE..... 001032 CHEESE, PARMESAN, GRATED..... 004044 OIL, SOYBN, SALAD OR COOKING.....	1 OZ 1/4 TSP 1/8 TSP 1 OZ 1 OZ 1 TBSP 1 TSP	<p><b>CCP:</b> To avoid bare handed contact, use single-use gloves when preparing ready-to-eat foods.</p> <p><b>STEP 2</b>                  Combine remaining ingredients (ricotta cheese, Italian seasoning, black pepper, mozzarella cheese, provolone &amp; parmesan cheese) to make the filling.</p> <p><b>STEP 3</b> To make each CALZONE:</p> <p>A. Flatten the dough slightly pulling the edges to increase the diameter by 1- 1 ½ inches. Keep the circle shape. Prepare all of the dough in this manner; place on parchment paper in one layer to prevent sticking.</p> <p>B. Place a prepared circle of dough in front of you. Place two #8 scoops of filling just below the center.</p> <p>C. Moisten the inside edge of the dough (about 1-inch) lightly with water. Taking the top edge, fold it over the filling and line it up with the bottom edge. The filled dough should be crescent shape. Using your fingers seal the dough together well. A little water can be used to help seal the dough together, if needed.</p> <p>D. Transfer the filled dough to a parchment lined sheet pan.</p> <p>E. With a sharp knife or a clean scissor, place a small slit in the top of the dough to allow steam to escape.</p> <p>F. Brush the top of the dough lightly with seasoned oil (see subrecipe below).</p> <p><b>STEP 4</b>  <b>Bake:</b> Use guidelines below. Bake by sight. Check first at 5 minutes. Bake until crust turns golden brown and cheese inside has melted. Adjust time and temperature accordingly.</p> <p>Convection Oven- 375 degrees F for 7-10 minutes.                  Conveyor (Impinger) Oven- 500 degrees for 12-15 minutes.                  Conventional Oven- 450 degrees F for 12 - 15 minutes.</p> <p><b>CCP:</b> Heat to 145 degrees F for 15 seconds.</p>

# Chartwells School Dining Services

993610 Pizza Sauce, Angela Mia #38866..... 1/2 CUP	<p><b>STEP 5</b>                  Serve each calzone immediately with ½ cup heated pizza sauce on the side for dipping.</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b>                  (makes 2 cups- enough for 96 calzones):</p> <table style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p><b>Method:</b> Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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4 Tablespoons	Parsley, dried																
1 tsp.	Salt																
1 tsp.	Black pepper																

Calories	660	Iron	5.92 Mg	Protein	31.41 G	19.03% Calories from Prot
Cholesterol	52 Mg	Calcium	619 Mg	Carbohydrates	75.21 G	45.55% Calories from Carb
Sodium	1477 Mg	Vitamin A	940 IU	Total Fat	25.41 G	34.63% Calories from T Fat
Dietary Fiber	5.88 G	Vitamin C	15.5 Mg	Saturated Fat	13.24 G	18.05% Calories from S Fat
* - Denotes Missing Nutrient Values						

# Chartwells School Dining Services

## 007097 - Three Cheese Spinach Calzone

Source: P-85B  
 Number of Portions: 1  
 Size of Portion: 1 Each

Meat/Alt 3 oz.  
 Grain/Bread 5 SRV.  
 F/V/J 0.75 Cup  
 Milk 0 FLOZ

993608 Pizza crust, Schwan's Proof Perfect 7" sheete..... 000154 vegetable cooking spray.....	1 (1 crust) 1 light coating	<p><b>STEP 1</b>                  Remove pizza shells from the freezer, place on sheet pans sprayed with pan spray.</p>
001037 CHEESE, RICOTTA, PART SKIM MILK..... 002020 GARLIC POWDER..... 002026 ONION POWDER..... 002030 PEPPER, BLACK..... 001028 CHEESE, MOZZARELLA, PART SKIM MILK..... 001032 CHEESE, PARMESAN, GRATED..... 011463 SPINACH, FRZ, CHOPD OR LEAF, UNPREP..... 004044 OIL, SOYBN, SALAD OR COOKING.....	1 1/2 OZ 1 TSP 1 TSP 1/4 TSP 1 1/2 OZ 1 TBSP 1/4 CUP 1 TSP	<p><b>CCP:</b> To avoid bare handed contact, use single-use gloves when preparing ready-to-eat foods.</p> <p><b>STEP 2</b>                  Combine remaining ingredients (ricotta cheese, garlic powder, onion powder, black pepper, mozzarella cheese &amp; parmesan cheese and spinach) to make the filling.</p> <p><b>STEP 3</b> To make each CALZONE:</p> <p>A. Flatten the dough slightly pulling the edges to increase the diameter by 1- 1 ½ inches. Keep the circle shape. Prepare all of the dough in this manner; place on parchment paper in one layer to prevent sticking.</p> <p>B. Place a prepared circle of dough in front of you. Place two # 8 scoops of filling just below the center.</p> <p>C. Moisten the inside edge of the dough (about 1-inch) lightly with water. Taking the top edge, fold it over the filling and line it up with the bottom edge. The filled dough should be crescent shape. Using your fingers seal the dough together well. A little water can be used to help seal the dough together, if needed.</p> <p>D. Transfer the filled dough to a parchment lined sheet pan.</p> <p>E. With a sharp knife or a clean scissor, place a small slit in the top of the dough to allow steam to escape.</p> <p>F. Brush the top of the dough lightly with seasoned oil (see subrecipe below).</p> <p><b>STEP 4</b>  <b>Bake:</b> Use guidelines below. Bake by sight. Check first at 5 minutes. Bake until crust turns golden brown and cheese inside has melted. Adjust time and temperature accordingly.</p> <p>Convection Oven- 375 degrees F for 7-10 minutes.                  Conveyor (Impinger) Oven- 500 degrees for 12-15 minutes.                  Conventional Oven- 450 degrees F for 12 - 15 minutes.</p> <p><b>CCP:</b> Heat to 145 degrees F for 15 seconds.</p>

# Chartwells School Dining Services

993610 Pizza Sauce, Angela Mia #38866.....	1/2 CUP	<p><b>STEP 4</b>                  Serve each calzone immediately with ½ cup heated pizza sauce on the side for dipping.</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b>                  (makes 2 cups- enough for 96 calzones):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left; border-bottom: 1px solid black;">Ingredient</th> <th style="text-align: left; border-bottom: 1px solid black;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p><b>Method:</b> Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	646	Iron	6.74 Mg	Protein	31.47 G		19.48%	Calories from Prot
Cholesterol	46 Mg	Calcium	623 Mg	Carbohydrates	81.42 G		50.40%	Calories from Carb
Sodium	1365 Mg	Vitamin A	5371 IU	Total Fat	21.57 G		30.04%	Calories from T Fat
Dietary Fiber	7.48 G	Vitamin C	25.8 Mg	Saturated Fat	10.66 G		14.84%	Calories from S Fat
* - Denotes Missing Nutrient Values								

# Chartwells School Dining Services

**007096 - Sicilian Calzone**

Source: P-85C  
 Number of Portions: 1  
 Size of Portion: 1 Each

Meat/Alt 3 oz.  
 Grain/Bread 5 SRV.  
 F/V/J 0.5 Cup  
 Milk 0 FLOZ

993608 Pizza crust, Schwan's Proof Perfect 7" sheete..... 000154 vegetable cooking spray.....	1 (1 crust) 1 light coating	<p><b>STEP 1</b>                  Remove pizza shells from the freezer, place on sheet pans sprayed with pan spray.</p> <p><b>CCP:</b> To avoid bare handed contact, use single-use gloves when preparing ready-to-eat foods.</p>
001037 CHEESE, RICOTTA, PART SKIM MILK..... 050151 Italian Seasoning Mix..... 002030 PEPPER, BLACK..... 001028 CHEESE, MOZZARELLA, PART SKIM MILK..... 001032 CHEESE, PARMESAN, GRATED..... 007068 SALAMI CKD BF..... 004044 OIL, SOYBN, SALAD OR COOKING.....	1 OZ 1/4 TSP 1/8 TSP 1 OZ 1 TBSP 1 OZ 1 TSP	<p><b>STEP 2</b>                  Combine remaining ingredients (ricotta cheese, italian seasoning, black pepper, mozzarella cheese, diced salami &amp; parmesan cheese) to make the filling.</p> <p><b>STEP 3</b> To make each CALZONE:</p> <p>A. Flatten the dough slightly pulling the edges to increase the diameter by 1- 1 ½ inches. Keep the circle shape. Prepare all of the dough in this manner; place on parchment paper in one layer to prevent sticking.</p> <p>B. Place a prepared circle of dough in front of you. Place two # 8 scoops of filling just below the center.</p> <p>C. Moisten the inside edge of the dough (about 1-inch) lightly with water. Taking the top edge, fold it over the filling and line it up with the bottom edge. The filled dough should be crescent shape. Using your fingers seal the dough together well. A little water can be used to help seal the dough together, if needed.</p> <p>D. Transfer the filled dough to a parchment lined sheet pan.</p> <p>E. With a sharp knife or a clean scissor, place a small slit in the top of the dough to allow steam to escape.</p> <p>F. Brush the top of the dough lightly with seasoned oil (see subrecipe below).</p> <p><b>STEP 4</b>  <b>Bake:</b> Use guidelines below. Bake by sight. Check first at 5 minutes. Bake until crust turns golden brown and cheese inside has melted. Adjust time and temperature accordingly.</p> <p>Convection Oven- 375 degrees F for 7-10 minutes.                  Conveyor (Impinger) Oven- 500 degrees for 12-15 minutes.                  Conventional Oven- 450 degrees F for 12 - 15 minutes.</p> <p><b>CCP:</b> Cook to at least 145°F or higher for at least 15 seconds.</p>

# Chartwells School Dining Services

993610 Pizza Sauce, Angela Mia #38866.....	1/2 CUP	<p><b>STEP 4</b>                  Serve each calzone immediately with ½ cup heated pizza sauce on the side for dipping.</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b>                  (makes 2 cups- enough for 96 calzones):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p><b>Method:</b> Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	634	Iron	6.39 Mg	Protein	27.73 G		17.50%	Calories from Prot
Cholesterol	53 Mg	Calcium	407 Mg	Carbohydrates	75.14 G		47.41%	Calories from Carb
Sodium	1552 Mg	Vitamin A	691 IU	Total Fat	24.16 G		34.29%	Calories from T Fat
Dietary Fiber	5.88 G	Vitamin C	15.5 Mg	Saturated Fat	11.20 G		15.90%	Calories from S Fat
* - Denotes Missing Nutrient Values								

# Chartwells School Dining Services

**990326 - Broccoli & Cheese Calzone**

Source: P- 85D  
 Number of Portions: 1  
 Size of Portion: 1 Each

Meat/Alt 3 oz.  
 Grain/Bread 5 SRV.  
 F/V/J 0.75 Cup  
 Milk 0 FLOZ

993608 Pizza crust, Schwan's Proof Perfect 7" sheete..... 000154 vegetable cooking spray.....	1 (1 crust) 1 light coating	<p><b>STEP 1</b>                  Remove pizza shells from the freezer, place on sheet pans sprayed with pan spray.</p> <p><b>CCP:</b> To avoid bare handed contact, use single-use gloves when preparing ready-to-eat foods.</p>
001037 CHEESE, RICOTTA, PART SKIM MILK..... 050151 Italian Seasoning Mix..... 002030 PEPPER, BLACK..... 001028 CHEESE, MOZZARELLA, PART SKIM MILK..... 001032 CHEESE, PARMESAN, GRATED..... 011092 BROCCOLI, FRZ, CHOPD, UNPREP..... 004044 OIL, SOYBN, SALAD OR COOKING.....	1 1/2 OZ 1/4 TSP 1/8 TSP 1 1/2 OZ 1 TBSP 1/4 CUP 1 TSP	<p><b>STEP 2</b>                  Combine remaining ingredients (ricotta cheese, italian seasoning, black pepper, mozzarella cheese &amp; parmesan cheese and broccoli) to make the filling.</p> <p><b>STEP 3</b> To make each CALZONE:</p> <p>A. Flatten the dough slightly pulling the edges to increase the diameter by 1- 1 ½ inches. Keep the circle shape. Prepare all of the dough in this manner; place on parchment paper in one layer to prevent sticking.</p> <p>B. Place a prepared circle of dough in front of you. Place two # 8 scoops of filling just below the center.</p> <p>C. Moisten the inside edge of the dough (about 1-inch) lightly with water. Taking the top edge, fold it over the filling and line it up with the bottom edge. The filled dough should be crescent shape. Using your fingers seal the dough together well. A little water can be used to help seal the dough together, if needed.</p> <p>D. Transfer the filled dough to a parchment lined sheet pan.</p> <p>E. With a sharp knife or a clean scissor, place a small slit in the top of the dough to allow steam to escape.</p> <p>F. Brush the top of the dough lightly with seasoned oil (see subrecipe below).</p> <p><b>STEP 4</b>  <b>Bake:</b> Use guidelines below. Bake by sight. Check first at 5 minutes. Bake until crust turns golden brown and cheese inside has melted. Adjust time and temperature accordingly.</p> <p>Convection Oven- 375 degrees F for 7-10 minutes.                  Conveyor (Impinger) Oven- 500 degrees for 12-15 minutes.                  Conventional Oven- 450 degrees F for 12 - 15 minutes.</p> <p><b>CCP:</b> Heat to 145 degrees F for 15 seconds.</p>

# Chartwells School Dining Services

993610 Pizza Sauce, Angela Mia #38866.....	1/2 CUP	<p><b>STEP 5</b>                  Serve each calzone immediately with ½ cup heated pizza sauce on the side for dipping.</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b>                  (makes 2 cups- enough for 96 calzones):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p><b>Method:</b> Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	627	Iron	6.18 Mg	Protein	30.31 G		19.35%	Calories from Prot
Cholesterol	46 Mg	Calcium	576 Mg	Carbohydrates	77.59 G		49.53%	Calories from Carb
Sodium	1344 Mg	Vitamin A	1215 IU	Total Fat	21.35 G		30.67%	Calories from T Fat
Dietary Fiber	7.05 G	Vitamin C	37.5 Mg	Saturated Fat	10.55 G		15.15%	Calories from S Fat
* - Denotes Missing Nutrient Values								

# Chartwells School Dining Services

**990329 - Primavera Calzone**

Source: P-85E  
 Number of Portions: 1  
 Size of Portion: 1 Each

Meat/Alt 3 oz.  
 Grain/Bread 5 SRV.  
 F/V/J 0.75 Cup  
 Milk 0 FLOZ

993608 Pizza crust, Schwan's Proof Perfect 7" sheete..... 000154 vegetable cooking spray.....	1 (1 crust) 1 light coating	<p><b>STEP 1</b>                  Remove pizza shells from the freezer, place on sheet pans sprayed with pan spray.</p>
001037 CHEESE, RICOTTA, PART SKIM MILK..... 050151 Italian Seasoning Mix..... 002030 PEPPER, BLACK..... 001028 CHEESE, MOZZARELLA, PART SKIM MILK..... 001032 CHEESE, PARMESAN, GRATED..... 001902R roasted Italian vegetables..... 004044 OIL, SOYBN, SALAD OR COOKING.....	1 1/2 OZ 1/4 TSP 1/8 TSP 1 1/2 OZ 1 TBSP 1/2 (1/2 cup) 1 TSP	<p><b>CCP:</b> To avoid bare handed contact, use single-use gloves when preparing ready-to-eat foods.</p> <p><b>STEP 2</b>                  Combine remaining ingredients (ricotta cheese, italian seasoning, black pepper, mozzarella cheese &amp; parmesan cheese and Roasted Italian vegetables (HVG-186) to make the filling.</p> <p><b>STEP 3</b> To make each CALZONE:</p> <p>A. Flatten the dough slightly pulling the edges to increase the diameter by 1- 1 ½ inches. Keep the circle shape. Prepare all of the dough in this manner; place on parchment paper in one layer to prevent sticking.</p> <p>B. Place a prepared circle of dough in front of you. Place two # 8 scoops of filling just below the center.</p> <p>C. Moisten the inside edge of the dough (about 1-inch) lightly with water. Taking the top edge, fold it over the filling and line it up with the bottom edge. The filled dough should be crescent shape. Using your fingers seal the dough together well. A little water can be used to help seal the dough together, if needed.</p> <p>D. Transfer the filled dough to a parchment lined sheet pan.</p> <p>E. With a sharp knife or a clean scissor, place a small slit in the top of the dough to allow steam to escape.</p> <p>F. Brush the top of the dough lightly with seasoned oil (see subrecipe below).</p> <p><b>STEP 4</b>  <b>Bake:</b> Use guidelines below. Bake by sight. Check first at 5 minutes. Bake until crust turns golden brown and cheese inside has melted. Adjust time and temperature accordingly.</p> <p>Convection Oven- 375 degrees F for 7-10 minutes.                  Conveyor (Impinger) Oven- 500 degrees for 12-15 minutes.                  Conventional Oven- 450 degrees F for 12 - 15 minutes.</p> <p><b>CCP:</b> Heat to 145 degrees F for 15 seconds.</p>

# Chartwells School Dining Services

993610 Pizza Sauce, Angela Mia #38866.....	1/2 CUP	<p><b>STEP 5</b>                  Serve each calzone immediately with ½ cup heated pizza sauce on the side for dipping.</p> <p><b>CCP:</b> Hold for hot service at 140°F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b>                  (makes 2 cups- enough for 96 calzones):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p><b>Method:</b> Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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1 tsp.	Black pepper																	

Calories	616	Iron	5.86 Mg	Protein	29.21 G	18.96% Calories from Prot
Cholesterol	46 Mg	Calcium	554 Mg	Carbohydrates	75.73 G	49.14% Calories from Carb
Sodium	1334 Mg	Vitamin A	813 IU	Total Fat	21.24 G	31.01% Calories from T Fat
Dietary Fiber	5.88 G	Vitamin C	15.5 Mg	Saturated Fat	10.53 G	15.38% Calories from S Fat

\* - Denotes Missing Nutrient Values

**CANYON RESORT PIZZA**

**(P-87)**

**Portion Size – 1 Slice (1/6 pizza)**

	<u>QUANTITY/PORTIONS</u>			<u>INGREDIENTS</u>
	<u>6 (1 pizza)</u>	<u>30 (5 pizzas)</u>	<u>60 (10 pizzas)</u>	
1	5	10	16" Pizza dough, 26 oz., sheeted	
¾ tsp.	2 ¾ tsp.	7 ½ tsp.	Seasoned oil, in a labeled spray bottle	
1 ½ cup	1 qt + 3 ½ cups	3 qt. + 3 cups	Green peppers, diced	
1 cup	5 cups	2 ½ qt.	Onions, fresh, diced	
1 ½ cup	1 qt + 3 ½ cups	3 qt. + 3 cups	Broccoli, chopped	
4 oz.	1 lb. + 4 oz.	2 lb. + 8 oz.	Ham, 95% fat free, diced*	
4 oz.	1 lb. + 4 oz.	2 lb. + 8 oz.	Turkey breast, deli meat, diced	
4 oz.	1 lb. + 4 oz.	2 lb. + 8 oz.	Cooked diced chicken, commod	
½ cup	2 ½ cups	5 cups	Ranch dressing, lite/low calorie, in a labeled squeeze bottle	

**COMPONENTS PER PORTION**

4.8 servings of bread/grains, 2 oz. meat/meat alternate, 2/3 cup vegetables

**Portion cost \$0.83 if all ingredients are purchased**

\*If turkey ham is used, increase the ham to 6 oz./pizza.

<u>NUTRIENT</u>	<u>Amount per Serving</u>
<b>Calories</b>	460
<b>Protein</b>	24.33 g
<b>Carbohydrates</b>	67.47 g
<b>Fat-total</b>	10.25 g
<b>Saturated Fat</b>	2.17 g
<b>Cholesterol</b>	39 mg
<b>Vitamin A</b>	249 RE
<b>Vitamin C</b>	93 mg
<b>Iron</b>	4.32 mg
<b>Calcium</b>	44 mg
<b>Sodium</b>	1317 mg
<b>Fiber</b>	4.20 g
<b>% Protein</b>	21.41
<b>% Carbohydrate</b>	58.73
<b>% Total Fat</b>	20.08
<b>% Saturated Fat</b>	4.25

**NK5585**

**METHOD**

**STEP 1**

See Pizza Dough Handling Guidelines. Spray pizza screens or sheet pans, whichever applies, well with pan spray.

**STEP 2**

Remove desired number of pizza dough rounds from the freezer. Place on prepared screens or pans and allow to thaw slightly until soft. Dock the dough. Spray the entire surface of each dough including the edges with seasoned oil (3/4 tsp. per dough).

**STEP 3**

Combine green peppers, onions, and broccoli in a mixing bowl or steamtable pan. For each pizza, distribute 4 cups of the vegetable mixture over the pizza to within ¼" of the edge of the dough.

**STEP 4**

Combine ham, turkey, and cooked diced chicken together in a mixing bowl or steamtable pan. For each pizza, weigh out 12 oz. of the meat mixture and distribute over the vegetables. If turkey ham is used, weigh out 14 oz. of the meat for each pizza.

**STEP 5**

Using the squeeze bottle and a sweeping motion, squirt ½ cup of ranch dressing over each pizza, decorating the top of each pie with attractive zig-zag designs.

**STEP 6**

Bake the pizza a pre-heated 375 degree convection oven for 7-10 minutes or until meats have been reheated to 165 degrees F for 15 seconds and the crust crispy and brown on the bottom and edges.

**STEP 7**

Remove the pizza from the oven. Cut into 6 slices and serve immediately.

**RECIPE VARIATIONS ARE ON THE FOLLOWING PAGE.**

# Canyon Resort Pizza Variations (P- 87)

Variation	Variation	Nutrients per Portion											Components per Portion	
		Cal.	Chol (mg)	Sodium (mg)	Fiber (g)	Iron (mg)	Calcium (mg)	Vit. A (RE)	Vit. C (mg)	Protein (g)	Carb (g)	Fat (g)		Sat. Fat (g)
<b>A.</b> <b>8-Cut Pizza</b>  <b>Portion cost \$0.68</b> <small>NK5586</small>	Increase the amount of ham, turkey, and chicken on each pie to 5 1/3 oz. each (total weight of meat mixture/pie = 16 oz.). If <i>turkey ham</i> is used, increase the amount of ham per pizza to 8 oz. (total amount of meat mixture per pizza = 18 2/3 oz.).  Keep all other ingredients/amounts the same.	365	38	1127	3.15	3.35	34	188	69.7	21.6	50.6	8.4	1.8	3.6 servings of bread/grains, 2 oz. meat/meat alternate, 1/2 cup vegetables
<b>B.</b> <b>7" Personal Pizza</b>  <b>Portion cost \$0.94</b> <small>NK5589</small>	Substitute 7" sheeted white dough, 5 1/2 oz. each, for 16" sheeted white dough.  For each pizza: - Spray with 1/8 tsp. seasoned oil. - Add mixture 1/4 cup diced peppers, 1/4 cup diced onions, 1/4 cup chopped broccoli, and 2/3 oz. ham, 2/3 oz. turkey, and 2/3 oz. chicken. - Add 2 tbsp. ranch dressing.	604	44	1669	5.03	5.62	52	84	55.6	28.0	92.0	13.7	2.7	6.1 servings of bread/grains, 2 oz. meat/meat alternate, 3/4 cup vegetables

**FRENCH BREAD PIZZA, HOMEMADE**

**(P-87)**

**Portion Size – 2 Each**

	<u>QUANTITY/PORTIONS</u>			<u>INGREDIENTS</u>
	<u>25</u>	<u>50</u>	<u>100</u>	
25 each	50 each	100 each	2 oz. steak rolls, cut in half lengthwise	
½ cup	1 cup	2 cups	Seasoned vegetable oil	
1 #10 can	2 #10 cans	4 #10 cans	Pizza sauce, Don Pepino	
3 lb. + 2 oz.	6 lb. + 4 oz.	12 lb. + 8 oz.	Mozzarella cheese, part skim, shredded, Commodity	
3 1/8 tsp.	6 ¼ tsp.	12 ½ tsp.	Oregano, dried	
As Needed	As Needed	As Needed	Vegetable cooking spray	
<b>COMPONENTS PER PORTION</b>				
2.2 servings of bread/grains, 2 oz. meat/meat alternate, 1/2 cup vegetables			<b>Cost per portion = \$0.23 (\$0.53 if cheese is purchased)</b>	
<b><u>NUTRIENT</u></b>	<b><u>Amount per Serving</u></b>			
<b>Calories</b>	578			
<b>Protein</b>	28.38 g			
<b>Carbohydrates</b>	70.34 g			
<b>Fat-total</b>	18.10 g			
<b>Saturated Fat</b>	6.40 g			
<b>Cholesterol</b>	33 mg			
<b>Vitamin A (RE)</b>	263 RE			
<b>Vitamin C</b>	32.46 mg			
<b>Iron</b>	4.24 mg			
<b>Calcium</b>	452.98 mg			
<b>Sodium</b>	1496 mg			
<b>Fiber</b>	2.69 g			
<b>% Protein</b>	19.65			
<b>% Carbohydrate</b>	48.71			
<b>% Total Fat</b>	28.20			
<b>% Saturated Fat</b>	9.98			

**METHOD**

**STEP 1**

Brush the cut surface side of each steak roll half with about ½ tsp. seasoned vegetable oil.

**STEP 2**

Ladle ¼ cup pizza sauce onto each steak roll half over the oil and spread evenly over the surface of the roll.

**STEP 3**

Spread 1 oz. (1/4 cup) shredded cheese evenly over each steak roll half.

**STEP 4**

Sprinkle 1/8 tsp. oregano over each steak roll half.

**STEP 5**

Placed finished pizzas on sheet pans that have been sprayed lightly with vegetable cooking spray.

**STEP 5**

Place pans in 375 degree ovens and bake for approximately 7 – 10 minutes until cheese is melted.

**STEP 2**

1 portion = 2 each (2 topped hoagie roll halves)

**Recipe Variation A**

For Pepperoni French Bread Pizza:  
Add 3 thin slices of pepperoni to each topped steak roll half. *Nutrients per serving:* 630 calories, 46 mg cholesterol, 1672 mg sodium, 2.69 g fiber, 4.38 mg iron, 389.48 mg calcium, 263 RE Vitamin A, 32.46 mg Vitamin C, 30.26 g protein (19.21%), 70.34 g carbohydrates (44.65%), 22.97 g fat (32.81%), 8.65 g saturated fat (12.36%). *Components per portion:* 2.2 bread/grains, 2 ¼ oz. meat/meat alternate. *Cost per portion:* \$0.25 (\$0.63 if cheese is purchased).

# Chartwells School Dining Services

**990338 - Ham and Cheese Hot Pocket**

Source: P-90  
 Number of Portions: 1  
 Size of Portion: 1 Each

Meat/Alt 2 oz.  
 Grain/Bread 5 SRV.  
 F/V/J 0.5 Cup  
 Milk 0 FLOZ

000154 vegetable cooking spray.....	1 light coating	<p><b>STEP 1</b>                      Remove pizza shells from the freezer, place on sheet pans sprayed lightly with vegetable cooking spray.</p> <p><b>STEP 2</b>                      Assemble and organize cheese sauce and sliced ham for the filling.</p> <p><b>CCP:</b> To avoid bare handed contact, use single-use gloves when preparing ready-to-eat foods.</p> <p><b>STEP 3</b> To make each HOT POCKET:                      A. Take a pizza dough and place it on the work surface. With heel of your hand flatten dough to ¼ inch. Pull edges of dough to make a rectangle. Keep moving dough so it does not stick to the surface. Prepare all of the dough in this manner; place on parchment paper in one layer to prevent sticking.                      B. Place a prepared rectangle of dough in front of you. Use a 2 oz. ladle to spread ¼ cup cheese sauce in the center of the dough horizontal ly within 1-inch of the edge. Top the cheese with 3 oz. thinly sliced ham. Using your fingertip moisten the edges of the dough slightly with water.                      C. Taking the top edge, fold it over the filling and bring it to the end. With your fingers seal the dough well along the three ends. The filled dough should be in the shape of a tube, sealed on either end. Make sure that all seams are well sealed so no filling escapes. A small amount of water can be used to help seal the dough together, if needed.                      D. Transfer the filled dough to a parchment lined sheet pan.                      E. With a sharp knife or a clean scissor, put a small slit in the top of the dough to allow air to escape.                      F. Brush or spray the top of the dough lightly with seasoned oil (see subrecipe below).</p> <p><b>STEP 4</b>  <b>Bake:</b> Use guidelines below. Bake by sight. Check first at 5 minutes. Adjust time and temperature as needed.                      Convection Oven- 375 degrees F for 7-10 minutes.                      Conveyor (Impinger) Oven- 500 degrees for 12-15 minutes.                      Conventional Oven- 450 degrees F for 12 - 15 minutes.</p> <p><b>CCP:</b> Cook to at least 145°F or higher for at least 15 seconds.</p>
993608 Pizza crust, Schwan's Proof Perfect 7" sheete.....	1 (1 crust)	
993609 Cheese sauce, Gehl's low fat cheddar.....	1 (2 fluid ounces)	
360901 HAM,CKD,FROZEN,95% FAT FREE-COMMODIT	3 OZ	
004044 OIL,SOYBN,SALAD OR COOKING.....	1 TSP	

# Chartwells School Dining Services

993610 Pizza Sauce, Angela Mia #38866..... 1/2 CUP	<p><b>STEP 5</b>                  Serve each hot pocket immediately with ½ cup heated pizza sauce on the side for dipping.</p> <p><b>CCP:</b> If not immediately served, hold for hot service to at least 140°F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b>                  (makes 2 cups- enough for 96 hot pockets):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p><b>Method:</b> Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	559	Iron	6.52 Mg	Protein	24.60 G	17.61% Calories from Prot
Cholesterol	39 Mg	Calcium	95 Mg	Carbohydrates	79.85 G	57.15% Calories from Carb
Sodium	2598 Mg	Vitamin A	2664 IU	Total Fat	14.31 G	23.04% Calories from T Fat
Dietary Fiber	6.73 G	Vitamin C	15.3 Mg	Saturated Fat	4.16 G	6.70% Calories from S Fat
* - Denotes Missing Nutrient Values						

# Chartwells School Dining Services

**990335 - Chicken Parmesan Hot Pocket**

Source: P-90A  
 Number of Portions: 1  
 Size of Portion: 1 Each

Meat/Alt 2 oz.  
 Grain/Bread 5 SRV.  
 F/V/J 0.75 Cup  
 Milk 0 FLOZ

000154 vegetable cooking spray..... 993608 Pizza crust, Schwan's Proof Perfect 7" sheete.....	1 light coating 1 (1 crust)	<p><b>STEP 1</b>                  Remove pizza shells from the freezer, place on sheet pans sprayed lightly with vegetable cooking spray.</p>
993610 Pizza Sauce, Angela Mia #38866..... 005360 CHICK,DICED,CKD,FROZEN-COMMOD..... 990124 CHEESE,MOZZARELLA,PART SKIM.....	5 CUP 2 OZ 1 OZ	<p><b>STEP 2</b>                  Mix together the following: 1/4 Cup pizza sauce, diced chicken and mozzarella cheese.</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 TSP	<p><b>CCP:</b> To avoid bare handed contact, use single-use gloves when preparing ready-to-eat foods.</p> <p><b>STEP 3</b> To make each HOT POCKET:</p> <p>A. Take a pizza dough and place it on the work surface. With heel of your hand flatten dough to ¼ inch. Pull edges of dough to make a rectangle. Keep moving dough so it does not stick to the surface. Prepare all of the dough in this manner; place on parchment paper in one layer to prevent sticking.</p> <p>B. Place a prepared rectangle of dough in front of you. Use a 4 oz. spoodle to spread the tomato, cheese, and chicken mixture. Using your fingertip moisten the edges of the dough slightly with water.</p> <p>C. Taking the top edge, fold it over the filling and bring it to the end. With your fingers seal the dough well along the three ends. The filled dough should be in the shape of a tube, sealed on either end. Make sure that all seams are well sealed so no filling escapes. A small amount of water can be used to help seal the dough together, if needed.</p> <p>D. Transfer the filled dough to a parchment lined sheet pan.</p> <p>E. With a sharp knife or a clean scissor, put a small slit in the top of the dough to allow air to escape.</p> <p>F. Brush or spray the top of the dough lightly with seasoned oil (see subrecipe below).</p> <p><b>STEP 4</b>                  Bake: Use guidelines below. Bake by sight. Check first at 5 minutes. Bake until crust turns golden brown and filling has heated to 145 degrees F for 15 seconds. Adjust time and temperature as needed.</p> <p>Convection Oven- 375 degrees F for 7-10 minutes.                  Conveyor (Impinger) Oven- 500 degrees for 12-15 minutes.                  Conventional Oven- 450 degrees F for 12 - 15 minutes.</p> <p><b>CCP:</b> Cook to at least 165°F or higher for at least 15 seconds.</p>

# Chartwells School Dining Services

993379 Pizza Sauce, Angela Mia #38866..... 1/2 CUP	<p><b>STEP 5</b>                  Serve each hot pocket immediately with 1/2 cup heated pizza sauce on the side for dipping.</p> <p><b>CCP:</b> If not immediately served, hold for hot service to at least 140°F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b>                  (makes 2 cups- enough for 96 hot pockets):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p><b>Method:</b> Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	1001	Iron	20.47 Mg	Protein	54.79 G	21.89% Calories from Prot
Cholesterol	69 Mg	Calcium	262 Mg	Carbohydrates	172.60 G	68.95% Calories from Carb
Sodium	6147 Mg	Vitamin A	4568 IU	Total Fat	18.14 G	16.30% Calories from T Fat
Dietary Fiber	25.72 G	Vitamin C	111.3 Mg	Saturated Fat	7.11 G	6.39% Calories from S Fat
* - Denotes Missing Nutrient Values						

# Chartwells School Dining Services

**990343 - Taco Hot Pocket**

Source: P-90B  
 Number of Portions: 1  
 Size of Portion: 1 Each

Meat/Alt 3 oz.  
 Grain/Bread 5 SRV.  
 F/V/J 0.75 Cup  
 Milk 0 FLOZ

000154 vegetable cooking spray..... 993608 Pizza crust, Schwan's Proof Perfect 7" sheete.....	1 light coating 1 (1 crust)	<p><b>STEP 1</b>                  Remove pizza shells from the freezer, place on sheet pans sprayed lightly with vegetable cooking spray.</p>
993611 SALSA,COMMODITY..... 990344R Taco Meat (simple)..... 990121 CHEESE,CHEDDAR,AMERICAN.....	1/4 CUP 1 (1/3 cup) 1 OZ	<p><b>STEP 2</b>                  Mix together the following: 1/4 Cup salsa, simple taco meat fillin g (Recipe HE-223), and 1 oz cheddar cheese.</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 TSP	<p><b>CCP:</b> To avoid bare handed contact, use single-use gloves when preparing ready-to-eat foods.</p> <p><b>STEP 3</b> To make each HOT POCKET:</p> <p>A. Take a pizza dough and place it on the work surface. With heal of your hand flatten dough to ¼ inch. Pull edges of dough to make a recta ngle. Keep moving dough so it does not stick to the surface. Prepare all of the dough in this manner; place on parchment paper in one layer to prevent sticking.</p> <p>B. Place a prepared rectangle of dough in front of you. Use a 6 oz. ladle to spread the salsa, taco meat, and cheese mixture. Using your fingertip moisten the edges of the dough slightly with water.</p> <p>C. Taking the top edge, fold it over the filling and bring it to t he end. With your fingers seal the dough well along the three ends. The filled dough should be in the shape of a tube, sealed on either end. Make sure that all seams are well sealed so no filling escapes. A small amount o f water can be used to help seal the dough together, if needed.</p> <p>D. Transfer the filled dough to a parchment lined sheet pan.</p> <p>E. With a sharp knife or a clean scissor, put a small slit in the top of the dough to allow air to escape.</p> <p>F. Brush or spray the top of the dough lightly with seasoned oil (see subrecipe below).</p> <p><b>STEP 4</b>                  Bake: Use guidelines below. Bake by sight. Check first at 5 minu tes. Adjust time and temperature as needed.</p> <p>Convection Oven- 375 degrees F for 7-10 minutes.                  Conveyor (Impinger) Oven- 500 degrees for 12-15 minutes.                  Conventional Oven- 450 degrees F for 12 - 15 minutes.</p> <p><b>CCP:</b> Cook to at least 165°F or higher for at least 15 seconds.</p>

# Chartwells School Dining Services

993611 SALSA,COMMODITY..... 1/2 CUP	<p><b>STEP 5</b>                  Serve each hot pocket immediately. Serve w/ 1/2 cup heated salsa on the side for dipping.</p> <p><b>CCP:</b> If not immediately served, hold for hot service to at least 140° F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b>                  (makes 2 cups- enough for 96 hot pockets):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p><b>Method:</b> Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	716	Iron	9.15 Mg	Protein	33.77 G	18.85% Calories from Prot
Cholesterol	82 Mg	Calcium	263 Mg	Carbohydrates	78.00 G	43.55% Calories from Carb
Sodium	1847 Mg	Vitamin A	1220 IU	Total Fat	28.14 G	35.35% Calories from T Fat
Dietary Fiber	6.10 G	Vitamin C	12.6 Mg	Saturated Fat	12.65 G	15.89% Calories from S Fat
* - Denotes Missing Nutrient Values						



# Chartwells School Dining Services

	<p><b>STEP 5</b> Serve each hot pocket immediately with 1/2 cup heated pizza sauce on the side for dipping.</p> <p><b>CCP:</b> If not immediately served, hold for hot service to at least 140° F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for 96 hot pockets):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left; border: none;">Ingredient</th> <th style="text-align: left; border: none;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td style="border: none;">2 cups</td> <td style="border: none;">Vegetable oil</td> </tr> <tr> <td style="border: none;">4 Tablespoons</td> <td style="border: none;">Granulated garlic</td> </tr> <tr> <td style="border: none;">2 tsp.</td> <td style="border: none;">Basil leaf, dried</td> </tr> <tr> <td style="border: none;">2 tsp.</td> <td style="border: none;">Oregano leaf, dried</td> </tr> <tr> <td style="border: none;">4 Tablespoons</td> <td style="border: none;">Parsley, dried</td> </tr> <tr> <td style="border: none;">1 tsp.</td> <td style="border: none;">Salt</td> </tr> <tr> <td style="border: none;">1 tsp.</td> <td style="border: none;">Black pepper</td> </tr> </tbody> </table> <p><b>Method:</b> Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	590	Iron	6.33 Mg	Protein	30.01 G	20.36%	Calories from Prot
Cholesterol	51 Mg	Calcium	122 Mg	Carbohydrates	81.72 G	55.43%	Calories from Carb
Sodium	1624 Mg	Vitamin A	3096 IU	Total Fat	15.75 G	24.04%	Calories from T Fat
Dietary Fiber	7.90 G	Vitamin C	37.3 Mg	Saturated Fat	4.77 G	7.27%	Calories from S Fat
* - Denotes Missing Nutrient Values							

# Chartwells School Dining Services

## 990345 - Turkey & Cheese Hot Pocket

Source: P-90D  
 Number of Portions: 1  
 Size of Portion: 1 Each

Meat/Alt 3 oz.  
 Grain/Bread 5 SRV.  
 F/V/J 0.5 Cup  
 Milk 0 FLOZ

000154 vegetable cooking spray..... 993608 Pizza crust, Schwan's Proof Perfect 7" sheete.....	1 light coating 1 (1 crust)	<p><b>STEP 1</b>                  Remove pizza shells from the freezer, place on sheet pans sprayed lightly with vegetable cooking spray.</p>
993609 Cheese sauce, Gehl's low fat cheddar..... 993617 TURKEY ROAST,FROZEN,LT&DK MEAT,ROAS	1 (2 fluid ounces) 3 OZ, raw wgt	<p><b>STEP 2</b>                  Mix together the following: 1/4 Cup cheese sauce and 3 oz diced turkey.</p>
004044 OIL,SOYBN,SALAD OR COOKING..... 993379 Pizza Sauce, Angela Mia #38866.....	1 TSP 1/2 CUP	<p><b>CCP:</b> To avoid bare handed contact, use single-use gloves when preparing ready-to-eat foods.</p> <p><b>STEP 3</b>To make each HOT POCKET:</p> <p>A. Take a pizza dough and place it on the work surface. With heel of your hand flatten dough to ¼ inch. Pull edges of dough to make a rectangle. Keep moving dough so it does not stick to the surface. Prepare all of the dough in this manner; place on parchment paper in one layer to prevent sticking.</p> <p>B. Place a prepared rectangle of dough in front of you. Use a 4 oz. spoodle to spread the cheese sauce and turkey. Using your fingertip moisten the edges of the dough slightly with water.</p> <p>C. Taking the top edge, fold it over the filling and bring it to the end. With your fingers seal the dough well along the three ends. The filled dough should be in the shape of a tube, sealed on either end. Make sure that all seams are well sealed so no filling escapes. A small amount of water can be used to help seal the dough together, if needed.</p> <p>D. Transfer the filled dough to a parchment lined sheet pan.</p> <p>E. With a sharp knife or a clean scissor, put a small slit in the top of the dough to allow air to escape.</p> <p>F. Brush or spray the top of the dough lightly with seasoned oil (see subrecipe below).</p> <p><b>STEP 4</b>                  Bake: Use guidelines below. Bake by sight. Check first at 5 minutes. Adjust time and temperature as needed.</p> <p>Convection Oven- 375 degrees F for 7-10 minutes.                  Conveyor (Impinger) Oven- 500 degrees for 12-15 minutes.                  Conventional Oven- 450 degrees F for 12 - 15 minutes.</p> <p><b>CCP:</b> Cook to at least 165°F or higher for at least 15 seconds.</p>

# Chartwells School Dining Services

	<p><b>STEP 5</b>                  Serve each hot pocket immediately. Serve with 1/2 cup heated pizz a sauce on the side for dipping.</p> <p><b>CCP:</b> If not immediately served, hold for hot service to at least 140°F or higher.</p>																
	<p><b>Subrecipe for Seasoned Oil:</b>                  (makes 2 cups- enough for 96 hot pockets):</p> <table style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p><b>Method:</b> Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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1 tsp.	Salt																
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Calories	565	Iron	6.30 Mg	Protein	25.39 G	17.98%	Calories from Prot
Cholesterol	32 Mg	Calcium	95 Mg	Carbohydrates	81.69 G	57.85%	Calories from Carb
Sodium	1974 Mg	Vitamin A	2664 IU	Total Fat	14.77 G	23.54%	Calories from T Fat
Dietary Fiber	6.73 G	Vitamin C	15.3 Mg	Saturated Fat	4.70 G	7.49%	Calories from S Fat
* - Denotes Missing Nutrient Values							

# Chartwells School Dining Services

## 990342 - Sloppy Joe Hot Pocket

Source: P-90E  
 Number of Portions: 1  
 Size of Portion: 1 Each

Meat/Alt 3 oz.  
 Grain/Bread 5 SRV.  
 F/V/J 0.75 Cup  
 Milk 0 FLOZ

000154 vegetable cooking spray..... 993608 Pizza crust, Schwan's Proof Perfect 7" sheete.....	1 light coating 1 (1 crust)	<p><b>STEP 1</b>                  Remove pizza shells from the freezer, place on sheet pans sprayed lightly with vegetable cooking spray.</p>
993616 Beef, Sloppy Joe meat, fully cooked..... 990121 CHEESE,CHEDDAR,AMERICAN.....	1 Serving (3 3/4 oz) 1 OZ	<p><b>STEP 2</b>                  Mix together the following: sloppy joe meat filling (HE: 120), and 1 oz cheddar cheese.</p>
004044 OIL,SOYBN,SALAD OR COOKING..... 993379 Pizza Sauce, Angela Mia #38866.....	1 TSP 1/2 CUP	<p><b>CCP:</b> To avoid bare handed contact, use single-use gloves when preparing ready-to-eat foods.</p> <p><b>STEP 3</b> To make each HOT POCKET:</p> <p>A. Take a pizza dough and place it on the work surface. With heel of your hand flatten dough to ¼ inch. Pull edges of dough to make a rectangle. Keep moving dough so it does not stick to the surface. Prepare all of the dough in this manner; place on parchment paper in one layer to prevent sticking.</p> <p>B. Place a prepared rectangle of dough in front of you. Use a #12 scoop spread the sloppy joe meat (Recipe BC/HE -370), and cheese mixture. Using your fingertip moisten the edges of the dough slightly with water.</p> <p>C. Taking the top edge, fold it over the filling and bring it to the end. With your fingers seal the dough well along the three ends. The filled dough should be in the shape of a tube, sealed on either end. Make sure that all seams are well sealed so no filling escapes. A small amount of water can be used to help seal the dough together, if needed.</p> <p>D. Transfer the filled dough to a parchment lined sheet pan.</p> <p>E. With a sharp knife or a clean scissor, put a small slit in the top of the dough to allow air to escape.</p> <p>F. Brush or spray the top of the dough lightly with seasoned oil (see subrecipe below).</p> <p><b>STEP 4</b>                  Bake: Use guidelines below. Bake by sight. Check first at 5 minutes. Adjust time and temperature as needed.</p> <p>Convection Oven- 375 degrees F for 7-10 minutes.                  Conveyor (Impinger) Oven- 500 degrees for 12-15 minutes.                  Conventional Oven- 450 degrees F for 12 - 15 minutes.</p> <p><b>CCP:</b> Cook to at least 165°F or higher for at least 15 seconds.</p>

# Chartwells School Dining Services

	<p><b>STEP 5</b> Serve each hot pocket immediately. Serve with 1/2 cup heated pizz a sauce for dipping.</p> <p><b>CCP:</b> If not immediately served, hold for hot service to at least 140°F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for 96 hot pockets):</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 60%;"><b>Ingredient</b></td> <td style="width: 40%;"><b>Weight or Measure</b></td> </tr> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </table> <p><b>Method:</b> Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	<b>Ingredient</b>	<b>Weight or Measure</b>	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	766	Iron	6.52 Mg	Protein	36.65 G	19.14%	Calories from Prot
Cholesterol	85 Mg	Calcium	256 Mg	Carbohydrates	80.17 G	41.87%	Calories from Carb
Sodium	1728 Mg	Vitamin A	1655 IU	Total Fat	31.69 G	37.24%	Calories from T Fat
Dietary Fiber	6.72 G	Vitamin C	18.3 Mg	Saturated Fat	15.04 G	17.67%	Calories from S Fat
* - Denotes Missing Nutrient Values							

# Chartwells School Dining Services

## 990336 - Chicken Pot Pie Hot Pocket

Source: P-90F  
 Number of Portions: 1  
 Size of Portion: 1 Each

Meat/Alt 2 oz.  
 Grain/Bread 5 SRV.  
 F/V/J 0.5 Cup  
 Milk 0 FLOZ

000154 vegetable cooking spray..... 993608 Pizza crust, Schwan's Proof Perfect 7" sheete.....	1 light coating 1 (1 crust)	<p><b>STEP 1</b>                  Remove pizza shells from the freezer, place on sheet pans sprayed lightly with vegetable cooking spray.</p>
000193 Gravy, LeGout Chicken Gravy..... 005360 CHICK,DICED,CKD,FROZEN-COMMOD..... 011581 VEGETABLES,MXD,CND,DRND SOL.....	1 (1/4 cup prepare) 2 OZ 1/2 CUP	<p><b>STEP 2</b>                  Mix together the following: 1/4 Cup gravy, diced chicken and 1/2 Cup mixed vegetables.</p> <p><b>CCP:</b> To avoid bare handed contact, use single-use gloves when preparing ready-to-eat foods.</p>
004044 OIL,SOYBN,SALAD OR COOKING..... 000193 Gravy, LeGout Chicken Gravy.....	1 TSP 1 (1/4 cup prepare)	<p><b>STEP 3</b> To make each HOT POCKET:</p> <p>A. Take a pizza dough and place it on the work surface. With heel of your hand flatten dough to ¼ inch. Pull edges of dough to make a rectangle. Keep moving dough so it does not stick to the surface. Prepare all of the dough in this manner; place on parchment paper in one layer to prevent sticking.</p> <p>B. Place a prepared rectangle of dough in front of you. Use an 8 oz. ladle to spread the gravy, chicken, and vegetable mixture. Using your fingertip moisten the edges of the dough slightly with water.</p> <p>C. Taking the top edge, fold it over the filling and bring it to the end. With your fingers seal the dough well along the three ends. The filled dough should be in the shape of a tube, sealed on either end. Make sure that all seams are well sealed so no filling escapes. A small amount of water can be used to help seal the dough together, if needed.</p> <p>D. Transfer the filled dough to a parchment lined sheet pan.</p> <p>E. With a sharp knife or a clean scissor, put a small slit in the top of the dough to allow air to escape.</p> <p>F. Brush or spray the top of the dough lightly with seasoned oil (see subrecipe below).</p> <p><b>STEP 4</b>                  Bake: Use guidelines below. Bake by sight. Check first at 5 minutes. Bake until crust turns golden brown and filling has heated to 145 degrees F for 15 seconds. Adjust time and temperature as needed.</p> <p>Convection Oven- 375 degrees F for 7-10 minutes.                  Conveyor (Impinger) Oven- 500 degrees for 12-15 minutes.                  Conventional Oven- 450 degrees F for 12 - 15 minutes.</p> <p><b>CCP:</b> Cook to at least 165°F or higher for at least 15 seconds.</p>

# Chartwells School Dining Services

	<p><b>STEP 5</b> Serve each hot pocket immediately. Serve with 1/4 cup hot chicken gravy on the side for dipping.</p> <p><b>CCP:</b> If not immediately served, hold for hot service to at least 140° F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for 96 hot pockets):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p><b>Method:</b> Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	579	Iron	5.43 Mg	Protein	30.02 G	20.73%	Calories from Prot
Cholesterol	51 Mg	Calcium	62 Mg	Carbohydrates	77.35 G	53.42%	Calories from Carb
Sodium	1213 Mg	Vitamin A	9524 IU	Total Fat	14.83 G	23.04%	Calories from T Fat
Dietary Fiber	6.16 G	Vitamin C	9.8 Mg	Saturated Fat	4.29 G	6.66%	Calories from S Fat
* - Denotes Missing Nutrient Values							

# Chartwells School Dining Services

**990339 - Meatball Parmesan Hot Pocket**

Source: P-90G  
 Number of Portions: 1  
 Size of Portion: 1 Each

Meat/Alt 2.5 oz.  
 Grain/Bread 5 SRV.  
 F/V/J 0.75 Cup  
 Milk 0 FLOZ

000154 vegetable cooking spray..... 993608 Pizza crust, Schwan's Proof Perfect 7" sheete.....	1 light coating 1 (1 crust)	<p><b>STEP 1</b>                  Remove pizza shells from the freezer, place on sheet pans sprayed lightly with vegetable cooking spray.</p>
993610 Pizza Sauce, Angela Mia #38866..... 990591 FC BeefCharbroilMeatballsw/VPP,Advance#17-50 990124 CHEESE,MOZZARELLA,PART SKIM.....	1/4 CUP 2 OZ 1 OZ	<p><b>STEP 2</b>                  Mix together the following: 1/4 Cup pizza sauce, 2 oz meat balls (chopped; Check CN lable to assure meat/meat alternate contribution) and 1 o z. mozzarella cheese.</p> <p><b>CCP:</b> To avoid bare handed contact, use single-use gloves when preparing ready-to-eat foods.</p>
004044 OIL,SOYBN,SALAD OR COOKING..... 993379 Pizza Sauce, Angela Mia #38866.....	1 TSP 1/2 CUP	<p><b>STEP 3</b> To make each HOT POCKET:</p> <p>A. Take a pizza dough and place it on the work surface. With heal of your hand flatten dough to ¼ inch. Pull edges of dough to make a recta ngle. Keep moving dough so it does not stick to the surface. Prepare all of the dough in this manner; place on parchment paper in one layer to prevent sticking.</p> <p>B. Place a prepared rectangle of dough in front of you. Use a 2 oz. ladle to spread the tomato, cheese, and meatball mixture. Using your fingertip moisten the edges of the dough slightly with water.</p> <p>C. Taking the top edge, fold it over the filling and bring it to t he end. With your fingers seal the dough well along the three ends. The filled dough should be in the shape of a tube, sealed on either end. Make sure that all seams are well sealed so no filling escapes. A small amount o f water can be used to help seal the dough together, if needed.</p> <p>D. Transfer the filled dough to a parchment lined sheet pan.</p> <p>E. With a sharp knife or a clean scissor, put a small slit in the top of the dough to allow air to escape.</p> <p>F. Brush or spray the top of the dough lightly with seasoned oil (see subrecipe below).</p> <p><b>STEP 4</b>                  Bake: Use guidelines below. Bake by sight. Check first at 5 minu tes. Adjust time and temperature as needed.                  Convection Oven- 375 degrees F for 7-10 minutes.                  Conveyor (Impinger) Oven- 500 degrees for 12-15 minutes.                  Conventional Oven- 450 degrees F for 12 - 15 minutes.</p> <p><b>CCP:</b> Cook to at least 165°F or higher for at least 15 seconds.</p>

# Chartwells School Dining Services

	<p><b>STEP 5</b> Serve each hot pocket immediately with 1/2 cup heated pizza sauce on the side for dipping.</p> <p><b>CCP:</b> If not immediately served, hold for hot service to at least 140° F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for 96 hot pockets):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p><b>Method:</b> Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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1 tsp.	Salt																
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Calories	670	Iron	7.20 Mg	Protein	30.26 G	18.06%	Calories from Prot
Cholesterol	83 Mg	Calcium	281 Mg	Carbohydrates	80.28 G	47.91%	Calories from Carb
Sodium	1557 Mg	Vitamin A	819 IU	Total Fat	26.19 G	35.17%	Calories from T Fat
Dietary Fiber	7.69 G	Vitamin C	20.9 Mg	Saturated Fat	9.58 G	12.87%	Calories from S Fat
* - Denotes Missing Nutrient Values							

# Chartwells School Dining Services

**990333 - Cheese Finger Hot Pocket**

Source: P-90H  
 Number of Portions: 1  
 Size of Portion: 1 Each

Meat/Alt 3 oz.  
 Grain/Bread 5 SRV.  
 F/V/J 0.5 Cup  
 Milk 0 FLOZ

Alternate Menu Name: Rip & Dip Hot Pocket

000154 vegetable cooking spray..... 993608 Pizza crust, Schwan's Proof Perfect 7" sheete.....	1 light coating 1 (1 crust)	<p><b>STEP 1</b>                  Remove pizza shells from the freezer, place on sheet pans sprayed lightly with vegetable cooking spray.</p>
001028 CHEESE,MOZZARELLA,PART SKIM MILK..... 001032 CHEESE,PARMESAN,GRATED.....	3 OZ 1 TBSP	<p><b>STEP 2</b>                  Assemble and organize mozzarella and parmesan cheese for the filling.</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 TSP	<p><b>CCP:</b> To avoid bare handed contact, use single-use gloves when preparing ready-to-eat foods.</p> <p><b>STEP 3</b> To make each HOT POCKET:</p> <p>A. Take a pizza dough and place it on the work surface. With heel of your hand flatten dough to ¼ inch. Pull edges of dough to make a rectangle. Keep moving dough so it does not stick to the surface. Prepare all of the dough in this manner; place on parchment paper in one layer to prevent sticking.</p> <p>B. Place a prepared rectangle of dough in front of you. Spread 3 oz. mozzarella cheese within 1-inch of the edge. Using your fingertip moisten the edges of the dough slightly with water.</p> <p>C. Taking the top edge, fold it over the filling and bring it to the end. With your fingers seal the dough well along the three ends. The filled dough should be in the shape of a tube, sealed on either end. Make sure that all seams are well sealed so no filling escapes. A small amount of water can be used to help seal the dough together, if needed.</p> <p>D. Transfer the filled dough to a parchment lined sheet pan.</p> <p>E. With a sharp knife or a clean scissor, put a small slit in the top of the dough to allow air to escape.</p> <p>F. Brush or spray the top of the dough lightly with seasoned oil (see subrecipe below).</p> <p><b>STEP 4</b>                  Bake: Use guidelines below. Bake by sight. Check first at 5 minutes. Adjust time and temperature as needed.</p> <p>Convection Oven- 375 degrees F for 7-10 minutes.                  Conveyor (Impinger) Oven- 500 degrees for 12-15 minutes.                  Conventional Oven- 450 degrees F for 12 - 15 minutes.</p> <p><b>CCP:</b> Heat to 145 degrees F for 15 seconds.</p>

# Chartwells School Dining Services

993610 Pizza Sauce, Angela Mia #38866..... 1/2 CUP	<p><b>STEP 5</b>                  Cut each hot pocket into strips using a pizza cutter.                  Serve each hot pocket immediately with ½ cup heated pizza sauce on the side for dipping.</p> <p><b>CCP:</b> If not immediately served, hold for hot service to at least 140° F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b>                  (makes 2 cups- enough for 96 hot pockets):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p><b>Method:</b> Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	665	Iron	5.57 Mg	Protein	34.63 G	20.85%	Calories from Prot
Cholesterol	60 Mg	Calcium	766 Mg	Carbohydrates	74.42 G	44.79%	Calories from Carb
Sodium	1544 Mg	Vitamin A	837 IU	Total Fat	24.62 G	33.35%	Calories from T Fat
Dietary Fiber	5.72 G	Vitamin C	15.3 Mg	Saturated Fat	12.74 G	17.25%	Calories from S Fat
* - Denotes Missing Nutrient Values							

# Chartwells School Dining Services

**990332 - Buffalo Chicken Hot Pocket**

Source: P-901  
 Number of Portions: 1  
 Size of Portion: 1 Each

Meat/Alt 3 oz.  
 Grain/Bread 5 SRV.  
 F/V/J 0.75 Cup  
 Milk 0 FLOZ

000154 vegetable cooking spray..... 993608 Pizza crust, Schwan's Proof Perfect 7" sheete.....	1 light coating 1 (1 crust)	<p><b><u>STEP 1</u></b>                  Remove pizza shells from the freezer, place on sheet pans sprayed lightly with vegetable cooking spray.</p>
993612 HOT PEPPER SAUCE..... 004539 SALAD DRSNG,BLUE OR ROQUEFORT CHS D..... 005360 CHICK,DICED,CKD,FROZEN-COMMOD..... 001028 CHEESE,MOZZARELLA,PART SKIM MILK..... 993613 CELERY,FRESH,RAW.....	2 OZ 1/2 OZ 2 OZ 1 OZ 1/4 CUP, diced	<p><b><u>STEP 2</u></b>                  Mix together the following: 2 oz hot sauce, 1/2 oz bleu cheese dressing, 2 oz diced chicken, 1 oz mozzarella cheese, and 1/4 cup diced celery .</p> <p><b>CCP:</b> To avoid bare handed contact, use single-use gloves when preparing ready-to-eat foods.</p>
004044 OIL,SOYBN,SALAD OR COOKING.....	1 TSP	<p><b><u>STEP 3.</u></b>To make each HOT POCKET:</p> <p>A. Take a pizza dough and place it on the work surface. With heal of your hand flatten dough to ¼ inch. Pull edges of dough to make a recta ngle. Keep moving dough so it does not stick to the surface. Prepare all of the dough in this manner; place on parchment paper in one layer to prevent sticking.</p> <p>B. Place a prepared rectangle of dough in front of you. Use a 2 oz. ladle to spread the cheese, chicken, celery, and dressing mixture. Usin g your fingertip moisten the edges of the dough slightly with water.</p> <p>C. Taking the top edge, fold it over the filling and bring it to t he end. With your fingers seal the dough well along the three ends. The filled dough should be in the shape of a tube, sealed on either end. Make sure that all seams are well sealed so no filling escapes. A small amount o f water can be used to help seal the dough together, if needed.</p> <p>D. Transfer the filled dough to a parchment lined sheet pan.</p> <p>E. With a sharp knife or a clean scissor, put a small slit in the top of the dough to allow air to escape.</p> <p>F. Brush or spray the top of the dough lightly with seasoned oil (see subrecipe below).</p> <p><b><u>STEP 4</u></b>                  Bake: Use guidelines below. Bake by sight. Check first at 5 minu tes. Adjust time and temperature as needed.                  Convection Oven- 375 degrees F for 7-10 minutes.                  Conveyor (Impinger) Oven- 500 degrees for 12-15 minutes.                  Conventional Oven- 450 degrees F for 12 - 15 minutes.  <b>CCP:</b> Cook to at least 165°F or higher for at least 15 seconds.</p>

# Chartwells School Dining Services

993379 Pizza Sauce, Angela Mia #38866..... 1/2 CUP	<p><b>STEP 5</b>                  Serve each hot pocket immediately with a 1/2-cup portion of heated pizza sauce on the side.</p> <p><b>CCP:</b> If not immediately served, hold for hot service to at least 140°F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b>                  (makes 2 cups- enough for 96 hot pockets):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p><b>Method:</b> Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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1 tsp.	Black pepper																

Calories	683	Iron	6.43 Mg	Protein	35.97 G	21.06% Calories from Prot
Cholesterol	71 Mg	Calcium	290 Mg	Carbohydrates	75.52 G	44.22% Calories from Carb
Sodium	2824 Mg	Vitamin A	831 IU	Total Fat	25.81 G	34.01% Calories from T Fat
Dietary Fiber	6.37 G	Vitamin C	59.0 Mg	Saturated Fat	8.56 G	11.27% Calories from S Fat
* - Denotes Missing Nutrient Values						



# Chartwells School Dining Services

	<p><b>STEP 5</b>                  Serve each hot pocket immediately. Serve with 1/2 cup heated salsa on the side for dipping.</p> <p><b>CCP:</b> If not immediately served, hold for hot service to at least 140°F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b>                  (makes 2 cups- enough for 96 hot pockets):</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 60%;"><b>Ingredient</b></td> <td style="width: 40%;"><b>Weight or Measure</b></td> </tr> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </table> <p><b>Method:</b> Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	<b>Ingredient</b>	<b>Weight or Measure</b>	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	623	Iron	8.44 Mg	Protein	35.34 G	22.71% Calories from Prot
Cholesterol	69 Mg	Calcium	282 Mg	Carbohydrates	74.50 G	47.87% Calories from Carb
Sodium	1378 Mg	Vitamin A	1104 IU	Total Fat	18.48 G	26.72% Calories from T Fat
Dietary Fiber	6.10 G	Vitamin C	12.6 Mg	Saturated Fat	7.15 G	10.33% Calories from S Fat
* - Denotes Missing Nutrient Values						

# Chartwells School Dining Services

## 990330 - Barbecue Chicken Hot Pocket

Source: P-90K  
 Number of Portions: 1  
 Size of Portion: 1 Each

Meat/Alt 3 oz.  
 Grain/Bread 5 SRV.  
 F/V/J 0.5 Cup  
 Milk 0 FLOZ

000154 vegetable cooking spray.....	1 light coating	<b>STEP 1</b> Remove pizza shells from the freezer, place on sheet pans sprayed lightly with vegetable cooking spray.
993608 Pizza crust, Schwan's Proof Perfect 7" sheete.....	1 (1 crust)	
006150 SAUCE,BARBECUE SAUCE.....	1/4 CUP	<b>STEP 2</b> Mix together the following: 1/4 cup barbecue sauce and 3 oz diced chicken.
005360 CHICK,DICED,CKD,FROZEN-COMMOD.....	3 OZ	
004044 OIL,SOYBN,SALAD OR COOKING.....	1 TSP	<b>CCP:</b> To avoid bare handed contact, use single-use gloves when preparing ready-to-eat foods.  <b>STEP 3</b> To make each HOT POCKET:  A. Take a pizza dough and place it on the work surface. With heel of your hand flatten dough to ¼ inch. Pull edges of dough to make a rectangle. Keep moving dough so it does not stick to the surface. Prepare all of the dough in this manner; place on parchment paper in one layer to prevent sticking.  B. Place a prepared rectangle of dough in front of you. Use a 4 oz. spoodle to spread the barbecue sauce and chicken mixture. Using your fingertip moisten the edges of the dough slightly with water.  C. Taking the top edge, fold it over the filling and bring it to the end. With your fingers seal the dough well along the three ends. The filled dough should be in the shape of a tube, sealed on either end. Make sure that all seams are well sealed so no filling escapes. A small amount of water can be used to help seal the dough together, if needed.  D. Transfer the filled dough to a parchment lined sheet pan.  E. With a sharp knife or a clean scissor, put a small slit in the top of the dough to allow air to escape.  F. Brush or spray the top of the dough lightly with seasoned oil (see subrecipe below).  <b>STEP 4</b> Bake: Use guidelines below. Bake by sight. Check first at 5 minutes. Adjust time and temperature as needed.  Convection Oven- 375 degrees F for 7-10 minutes. Conveyor (Impinger) Oven- 500 degrees for 12-15 minutes. Conventional Oven- 450 degrees F for 12 - 15 minutes.  <b>CCP:</b> Cook to at least 165°F or higher for at least 15 seconds.
993379 Pizza Sauce, Angela Mia #38866.....	1/2 CUP	

# Chartwells School Dining Services

	<p><b>STEP 5</b> Serve each hot pocket immediately with a 1/2-cup portion of pizza sauce on the side for dipping.</p> <p><b>CCP:</b> If not immediately served, hold for hot service to at least 140° F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for 96 hot pockets):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left; border: none;">Ingredient</th> <th style="text-align: left; border: none;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td style="border: none;">2 cups</td> <td style="border: none;">Vegetable oil</td> </tr> <tr> <td style="border: none;">4 Tablespoons</td> <td style="border: none;">Granulated garlic</td> </tr> <tr> <td style="border: none;">2 tsp.</td> <td style="border: none;">Basil leaf, dried</td> </tr> <tr> <td style="border: none;">2 tsp.</td> <td style="border: none;">Oregano leaf, dried</td> </tr> <tr> <td style="border: none;">4 Tablespoons</td> <td style="border: none;">Parsley, dried</td> </tr> <tr> <td style="border: none;">1 tsp.</td> <td style="border: none;">Salt</td> </tr> <tr> <td style="border: none;">1 tsp.</td> <td style="border: none;">Black pepper</td> </tr> </tbody> </table> <p><b>Method:</b> Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	630	Iron	6.92 Mg	Protein	37.20 G	23.62%	Calories from Prot
Cholesterol	76 Mg	Calcium	56 Mg	Carbohydrates	79.81 G	50.67%	Calories from Carb
Sodium	1505 Mg	Vitamin A	460 IU	Total Fat	16.92 G	24.17%	Calories from T Fat
Dietary Fiber	6.47 G	Vitamin C	19.7 Mg	Saturated Fat	5.01 G	7.16%	Calories from S Fat
* - Denotes Missing Nutrient Values							

# Chartwells School Dining Services

**990341 - Sausage & Peppers Hot Pocket**

Source: P-90L  
 Number of Portions: 1  
 Size of Portion: 1 Each

Meat/Alt 3 oz.  
 Grain/Bread 5 SRV.  
 F/V/J 0.75 Cup  
 Milk 0 FLOZ

000154 vegetable cooking spray..... 993608 Pizza crust, Schwan's Proof Perfect 7" sheete.....	1 light coating 1 (1 crust)	<p><b>STEP 1</b>                  Remove pizza shells from the freezer, place on sheet pans sprayed lightly with vegetable cooking spray.</p>
993615 Sausage, crumble topping..... 011333 PEPPERS,SWEET,GREEN,RAW.....	3 OZ, cooked wgt 1/4 CUP, sliced	<p><b>STEP 2</b>                  Mix together the following: 1/4 cup sliced green peppers and 3 oz cooked sausage.</p>
004044 OIL,SOYBN,SALAD OR COOKING..... 993379 Pizza Sauce, Angela Mia #38866.....	1 TSP 1/2 CUP	<p><b>CCP:</b> To avoid bare handed contact, use single-use gloves when preparing ready-to-eat foods.</p> <p><b>STEP 3</b> To make each HOT POCKET:</p> <p>A. Take a pizza dough and place it on the work surface. With heel of your hand flatten dough to ¼ inch. Pull edges of dough to make a rectangle. Keep moving dough so it does not stick to the surface. Prepare all of the dough in this manner; place on parchment paper in one layer to prevent sticking.</p> <p>B. Place a prepared rectangle of dough in front of you. Use a 2 oz. ladle to spread the sausage and green peppers mixture. Using your fingertip moisten the edges of the dough slightly with water.</p> <p>C. Taking the top edge, fold it over the filling and bring it to the end. With your fingers seal the dough well along the three ends. The filled dough should be in the shape of a tube, sealed on either end. Make sure that all seams are well sealed so no filling escapes. A small amount of water can be used to help seal the dough together, if needed.</p> <p>D. Transfer the filled dough to a parchment lined sheet pan.</p> <p>E. With a sharp knife or a clean scissor, put a small slit in the top of the dough to allow air to escape.</p> <p>F. Brush or spray the top of the dough lightly with seasoned oil (see subrecipe below).</p> <p><b>STEP 4</b>                  Bake: Use guidelines below. Bake by sight. Check first at 5 minutes. Adjust time and temperature as needed.</p> <p>Convection Oven- 375 degrees F for 7-10 minutes.                  Conveyor (Impinger) Oven- 500 degrees for 12-15 minutes.                  Conventional Oven- 450 degrees F for 12 - 15 minutes.</p> <p><b>CCP:</b> Cook to at least 165°F or higher for at least 15 seconds.</p>

# Chartwells School Dining Services

	<p><b>STEP 5</b>                  Serve each hot pocket immediately. Serve with 1/2 cup heated pizz a sauce on the side for dipping.</p> <p><b>CCP:</b> If not immediately served, hold for hot service to at least 140° F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b>                  (makes 2 cups- enough for 96 hot pockets):</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 60%;"><b>Ingredient</b></td> <td style="width: 40%;"><b>Weight or Measure</b></td> </tr> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </table> <p><b>Method:</b> Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	<b>Ingredient</b>	<b>Weight or Measure</b>	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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1 tsp.	Black pepper																

Calories	601	Iron	7.09 Mg	Protein	32.89 G	21.89%	Calories from Prot
Cholesterol	47 Mg	Calcium	105 Mg	Carbohydrates	75.89 G	50.51%	Calories from Carb
Sodium	1287 Mg	Vitamin A	545 IU	Total Fat	17.96 G	26.89%	Calories from T Fat
Dietary Fiber	9.07 G	Vitamin C	34.7 Mg	Saturated Fat	6.09 G	9.12%	Calories from S Fat
* - Denotes Missing Nutrient Values							

# Chartwells School Dining Services

**990340 - Roast Beef & Cheese Hot Pocket**

Source: P-90M  
 Number of Portions: 1  
 Size of Portion: 1 Each

Meat/Alt 3 oz.  
 Grain/Bread 5 SRV.  
 F/V/J 0.5 Cup  
 Milk 0 FLOZ

000154 vegetable cooking spray..... 993608 Pizza crust, Schwan's Proof Perfect 7" sheete.....	1 light coating 1 (1 crust)	<p><b>STEP 1</b>                  Remove pizza shells from the freezer, place on sheet pans sprayed lightly with vegetable cooking spray.</p>
993609 Cheese sauce, Gehl's low fat cheddar..... 000181 Roast beef, deli style, extra lean.....	1 (2 fluid ounces) 3 OZ	<p><b>STEP 2</b>                  Assemble and organize cheese sauce and sliced roast beef for the filling.</p> <p><b>CCP:</b> To avoid bare handed contact, use single-use gloves when preparing ready-to-eat foods.</p>
004044 OIL,SOYBN,SALAD OR COOKING..... 993379 Pizza Sauce, Angela Mia #38866.....	1 TSP 1/2 CUP	<p><b>STEP 3</b> To make each HOT POCKET:</p> <p>A. Take a pizza dough and place it on the work surface. With heel of your hand flatten dough to ¼ inch. Pull edges of dough to make a rectangle. Keep moving dough so it does not stick to the surface. Prepare all of the dough in this manner; place on parchment paper in one layer to prevent sticking.</p> <p>B. Place a prepared rectangle of dough in front of you. Use a 2 oz. ladle to spread ¼ cup cheese sauce in the center of the dough horizontally within 1-inch of the edge. Top the cheese with 3 oz. thinly sliced roast beef. Using your fingertip moisten the edges of the dough slightly with water.</p> <p>C. Taking the top edge, fold it over the filling and bring it to the end. With your fingers seal the dough well along the three ends. The filled dough should be in the shape of a tube, sealed on either end. Make sure that all seams are well sealed so no filling escapes. A small amount of water can be used to help seal the dough together, if needed.</p> <p>D. Transfer the filled dough to a parchment lined sheet pan.</p> <p>E. With a sharp knife or a clean scissor, put a small slit in the top of the dough to allow air to escape.</p> <p>F. Brush or spray the top of the dough lightly with seasoned oil (see subrecipe below).</p> <p><b>STEP 4</b>                  Bake: Use guidelines below. Bake by sight. Adjust time and temperature as needed.                  Convection Oven- 375 degrees F for 7-10 minutes.                  Conveyor (Impinger) Oven- 500 degrees for 12-15 minutes.                  Conventional Oven- 450 degrees F for 12 - 15 minutes.</p> <p><b>CCP:</b> Cook to at least 165°F or higher for at least 15 seconds.</p>

# Chartwells School Dining Services

	<p><b>STEP 5</b> Serve each hot pocket immediately.</p> <p><b>CCP:</b> If not immediately served, hold for hot service to at least 140°F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b> (makes 2 cups- enough for 96 hot pockets):</p> <table style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p><b>Method:</b> Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	577	Iron	7.48 Mg	Protein	27.60 G	19.14%	Calories from Prot
Cholesterol	19 Mg	Calcium	92 Mg	Carbohydrates	81.35 G	56.41%	Calories from Carb
Sodium	2016 Mg	Vitamin A	2664 IU	Total Fat	15.81 G	24.66%	Calories from T Fat
Dietary Fiber	6.73 G	Vitamin C	15.3 Mg	Saturated Fat	5.06 G	7.89%	Calories from S Fat
* - Denotes Missing Nutrient Values							



# Chartwells School Dining Services

993611 SALSA,COMMODITY..... 1/2 CUP	<p><b>STEP 5</b>                  Serve each hot pocket immediately with a 1/2-cup portion of heated salsa on the side for dipping.</p> <p><b>CCP:</b> If not immediately served, hold for hot service to at least 140° F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b>                  (makes 2 cups- enough for 96 hot pockets):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p><b>Method:</b> Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	671	Iron	10.67 Mg	Protein	26.96 G	16.06% Calories from Prot
Cholesterol	30 Mg	Calcium	284 Mg	Carbohydrates	94.59 G	56.34% Calories from Carb
Sodium	1544 Mg	Vitamin A	1364 IU	Total Fat	19.57 G	26.23% Calories from T Fat
Dietary Fiber	11.90 G	Vitamin C	13.9 Mg	Saturated Fat	9.14 G	12.26% Calories from S Fat
* - Denotes Missing Nutrient Values						

# Chartwells School Dining Services

**990361 - Italian Stromboli**

Source: P-95  
 Number of Portions: 1  
 Size of Portion: 1 Each

Meat/Alt 3 oz.  
 Grain/Bread 5 SRV.  
 F/V/J 0.5 Cup  
 Milk 0 FLOZ

993608 Pizza crust, Schwan's Proof Perfect 7" sheete..... 000154 vegetable cooking spray.....	1 (1 crust) 1 light coating	<p><b>STEP 1</b>                  Remove pizza shells from the freezer, place on sheet pans sprayed with vegetable cooking spray.</p>
360901 HAM,CKD,FROZEN,95% FAT FREE-COMMODIT 007069 SALAMI,CKD,BF&PORK..... 001028 CHEESE,MOZZARELLA,PART SKIM MILK..... 004044 OIL,SOYBN,SALAD OR COOKING.....	1 OZ 1 OZ 1 OZ 1 TSP	<p><b>CCP:</b> To avoid bare handed contact, use single-use gloves when preparing ready-to-eat foods.</p> <p><b>STEP 2</b>                  To speed preparation, assemble into packages all of the ingredients for the filling: 1 oz. sliced ham, 1 oz. sliced salami, and 1 oz. sliced mozzarella cheese.</p> <p><b>STEP 3</b> To make each STROMBOLI:</p> <p>A. Take a pizza dough &amp; place it on a work surface. Use the heel of your hand to flatten the dough to ¼ inch. Pull the edges of the dough to make a rectangle shape. Keep moving the dough so that it does not stick to the surface. Prepare all of the dough in this manner; place on parchment paper in one layer to prevent sticking.</p> <p>B. Place a prepared rectangle of dough in front of you. Place the assembled package of filling in the center from one edge to the next horizontally.</p> <p>C. Taking the top edge, fold it over the filling and tuck it under the filling. Fold the dough over once more so that the seam is on the bottom. The filled dough should be in the shape of a tube, open on either end. With the back of your hand press down gently to seal the dough. A little water can be used to help seal the edges of the dough together, if needed.</p> <p>D. Transfer the filled dough to a parchment lined sheet pan. Place all doughs seam side down.</p> <p>E. Brush or spray the top of the dough lightly with seasoned oil (see subrecipe below).</p> <p><b>STEP 4</b>                  Bake: Use guidelines below. Bake by sight. Check first at 5 minutes. Adjust time and temperature accordingly.</p> <p>Convection Oven- 375 degrees F for 7-10 minutes.                  Conveyor (Impinger) Oven- 500 degrees for 12-15 minutes.                  Conventional Oven- 450 degrees F for 12 - 15 minutes.</p> <p><b>CCP:</b> Cook to at least 165°F or higher for at least 15 seconds.</p>

# Chartwells School Dining Services

993610 Pizza Sauce, Angela Mia #38866..... 1/2 CUP	<p><b>STEP 5</b>                  Serve each stromboli immediately with ½ cup heated pizza sauce on the side for dipping.</p> <p><b>CCP:</b> If not immediately served, hold for hot service to at least 140° F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b>                  (makes 2 cups- enough for 96 strombolis):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p><b>Method:</b> Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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1 tsp.	Salt																
1 tsp.	Black pepper																

Calories	593	Iron	6.54 Mg	Protein	26.42 G	17.81% Calories from Prot
Cholesterol	50 Mg	Calcium	258 Mg	Carbohydrates	73.23 G	49.36% Calories from Carb
Sodium	1744 Mg	Vitamin A	537 IU	Total Fat	20.51 G	31.10% Calories from T Fat
Dietary Fiber	5.72 G	Vitamin C	15.3 Mg	Saturated Fat	8.42 G	12.76% Calories from S Fat
* - Denotes Missing Nutrient Values						

# Chartwells School Dining Services

## 990362 - Meatlover's Stromboli

Source: P-95A  
 Number of Portions: 1  
 Size of Portion: 1 Each

Meat/Alt 3 oz.  
 Grain/Bread 5 SRV.  
 F/V/J 0.5 Cup  
 Milk 0 FLOZ

993608 Pizza crust, Schwan's Proof Perfect 7" sheete..... 000154 vegetable cooking spray.....	1 (1 crust) 1 light coating	<p><b>STEP 1</b>                  Remove pizza shells from the freezer, place on sheet pans sprayed with vegetable cooking spray.</p>
993630 Sausage, crumble topping..... 007057 PEPPERONI,PORK,BEEF..... 001028 CHEESE,MOZZARELLA,PART SKIM MILK..... 004044 OIL,SOYBN,SALAD OR COOKING.....	1 OZ, cooked wgt 1/2 OZ 1/2 OZ 1 TSP	<p><b>CCP:</b> To avoid bare handed contact, use single-use gloves when preparing ready-to-eat foods.</p> <p><b>STEP 2</b>                  To speed preparation, assemble into packages all of the ingredients for the filling: 1 oz. pork sausage, 1 oz meatball (Check CN label for meat alternate contribution), 1/2 oz.sliced pepperoni and 1/2 oz mozzarella cheese.</p> <p><b>STEP 3</b> To make each STROMBOLI:</p> <p>A. Take a pizza dough &amp; place it on a work surface. Use the heel of your hand to flatten the dough to ¼ inch. Pull the edges of the dough to make a rectangle shape. Keep moving the dough so that it does not stick to the surface. Prepare all of the dough in this manner; place on parchment paper in one layer to prevent sticking.</p> <p>B. Place a prepared rectangle of dough in front of you. Place the assembled package of filling in the center from one edge to the next horizontally.</p> <p>C. Taking the top edge, fold it over the filling and tuck it under the filling. Fold the dough over once more so that the seam is on the bottom. The filled dough should be in the shape of a tube, open on either end. With the back of your hand press down gently to seal the dough. A little water can be used to help seal the edges of the dough together, if needed.</p> <p>D. Transfer the filled dough to a parchment lined sheet pan. Place all doughs seam side down.</p> <p>E. Brush or spray the top of the dough lightly with seasoned oil ( see subrecipe below).</p> <p><b>STEP 4</b>                  Bake: Use guidelines below. Bake by sight. Check first at 5 minutes. Adjust time and temperature accordingly.</p> <p>Convection Oven- 375 degrees F for 7-10 minutes.                  Conveyor (Impinger) Oven- 500 degrees for 12-15 minutes.                  Conventional Oven- 450 degrees F for 12 - 15 minutes.</p> <p><b>CCP:</b> Cook to at least 165°F or higher for at least 15 seconds.</p>

# Chartwells School Dining Services

<p>990591 FC BeefCharbroilMeatballsw/VPP,Advance#17-50      1 OZ                  993610 Pizza Sauce, Angela Mia #38866.....      1/2 CUP</p>	<p><b>STEP 5</b>                  Serve each stromboli immediately with ½ cup heated pizza sauce on the side for dipping.</p> <p><b>CCP:</b> If not immediately served, hold for hot service to at least 140° F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b>                  (makes 2 cups- enough for 96 strombolis):</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 50%;"><b>Ingredient</b></td> <td style="width: 50%;"><b>Weight or Measure</b></td> </tr> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </table> <p><b>Method:</b> Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	<b>Ingredient</b>	<b>Weight or Measure</b>	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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1 tsp.	Black pepper																

Calories	660	Iron	6.67 Mg	Protein	30.35 G	18.38% Calories from Prot
Cholesterol	74 Mg	Calcium	183 Mg	Carbohydrates	75.13 G	45.50% Calories from Carb
Sodium	1490 Mg	Vitamin A	530 IU	Total Fat	26.34 G	35.90% Calories from T Fat
Dietary Fiber	7.40 G	Vitamin C	16.1 Mg	Saturated Fat	9.61 G	13.10% Calories from S Fat
* - Denotes Missing Nutrient Values						

# Chartwells School Dining Services

**990363 - Pepperoni Bread**

Source: P-95B  
 Number of Portions: 1  
 Size of Portion: 1 Each

Meat/Alt 3 oz.  
 Grain/Bread 5 SRV.  
 F/V/J 0.5 Cup  
 Milk 0 FLOZ

993608 Pizza crust, Schwan's Proof Perfect 7" sheete..... 000154 vegetable cooking spray.....	1 (1 crust) 1 light coating	<p><b>STEP 1</b>                  Remove pizza shells from the freezer, place on sheet pans sprayed with vegetable cooking spray.</p>
007057 PEPPERONI,PORK,BEEF..... 001035 CHEESE,PROVOLONE..... 001028 CHEESE,MOZZARELLA,PART SKIM MILK..... 004044 OIL,SOYBN,SALAD OR COOKING.....	1 OZ 1 OZ 1 OZ 1 TSP	<p><b>CCP:</b> To avoid bare handed contact, use single-use gloves when preparing ready-to-eat foods.</p> <p><b>STEP 2</b>                  To speed preparation, assemble into packages all of the ingredients for the filling: 1 oz. sliced pepperoni, 1 oz mozzarella cheese and 1 oz provolone cheese.</p> <p><b>STEP 3</b> To make each STROMBOLI:</p> <p>A. Take a pizza dough &amp; place it on a work surface. Use the heel of your hand to flatten the dough to ¼ inch. Pull the edges of the dough to make a rectangle shape. Keep moving the dough so that it does not stick to the surface. Prepare all of the dough in this manner; place on parchment paper in one layer to prevent sticking.</p> <p>B. Place a prepared rectangle of dough in front of you. Place the assembled package of filling in the center from one edge to the next horizontally.</p> <p>C. Taking the top edge, fold it over the filling and tuck it under the filling. Fold the dough over once more so that the seam is on the bottom. The filled dough should be in the shape of a tube, open on either end. With the back of your hand press down gently to seal the dough. A little water can be used to help seal the edges of the dough together, if needed.</p> <p>D. Transfer the filled dough to a parchment lined sheet pan. Place all doughs seam side down.</p> <p>E. Brush or spray the top of the dough lightly with seasoned oil (see subrecipe below).</p> <p><b>STEP 4</b>                  Bake: Use guidelines below. Bake by sight. Check first at 5 minutes. Bake until crust turns golden brown and filling is heated to 145 degrees F. Adjust time and temperature accordingly.</p> <p>Convection Oven- 375 degrees F for 7-10 minutes.                  Conveyor (Impinger) Oven- 500 degrees for 12-15 minutes.                  Conventional Oven- 450 degrees F for 12 - 15 minutes.</p> <p><b>CCP:</b> Cook to at least 165°F or higher for at least 15 seconds.</p>

# Chartwells School Dining Services

993610 Pizza Sauce, Angela Mia #38866..... 1/2 CUP	<p><b>STEP 5</b>                  Serve each stromboli immediately with ½ cup heated pizza sauce on the side for dipping.</p> <p><b>CCP:</b> If not immediately served, hold for hot service to at least 140° F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b>                  (makes 2 cups- enough for 96 strombolis):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p><b>Method:</b> Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	725	Iron	5.94 Mg	Protein	31.51 G	17.37% Calories from Prot
Cholesterol	71 Mg	Calcium	474 Mg	Carbohydrates	74.35 G	40.99% Calories from Carb
Sodium	1854 Mg	Vitamin A	787 IU	Total Fat	32.80 G	40.69% Calories from T Fat
Dietary Fiber	6.15 G	Vitamin C	15.5 Mg	Saturated Fat	15.33 G	19.02% Calories from S Fat
* - Denotes Missing Nutrient Values						

# Chartwells School Dining Services

**990364 - Sausage & Cheese Stromboli**

Source: P-95C  
 Number of Portions: 1  
 Size of Portion: 1 Each

Meat/Alt 3 oz.  
 Grain/Bread 5 SRV.  
 F/V/J 0.5 Cup  
 Milk 0 FLOZ

993608 Pizza crust, Schwan's Proof Perfect 7" sheete..... 000154 vegetable cooking spray.....	1 (1 crust) 1 light coating	<p><b>STEP 1</b>                  Remove pizza shells from the freezer, place on sheet pans sprayed with vegetable cooking spray.</p>
993630 Sausage, crumble topping..... 001028 CHEESE,MOZZARELLA,PART SKIM MILK..... 004044 OIL,SOYBN,SALAD OR COOKING.....	1 OZ, cooked wgt 2 OZ 1 TSP	<p><b>CCP:</b> To avoid bare handed contact, use single-use gloves when preparing ready-to-eat foods.</p> <p><b>STEP 2</b>                  To speed preparation, assemble into packages all of the ingredients for the filling: 1 oz. pork sausage and 2 oz mozzarella cheese.</p> <p><b>STEP 3</b> To make each STROMBOLI:</p> <p>A. Take a pizza dough &amp; place it on a work surface. Use the heel of your hand to flatten the dough to ¼ inch. Pull the edges of the dough to make a rectangle shape. Keep moving the dough so that it does not stick to the surface. Prepare all of the dough in this manner; place on parchment paper in one layer to prevent sticking.</p> <p>B. Place a prepared rectangle of dough in front of you. Place the assembled package of filling in the center from one edge to the next horizontally.</p> <p>C. Taking the top edge, fold it over the filling and tuck it under the filling. Fold the dough over once more so that the seam is on the bottom. The filled dough should be in the shape of a tube, open on either end. With the back of your hand press down gently to seal the dough. A little water can be used to help seal the edges of the dough together, if needed.</p> <p>D. Transfer the filled dough to a parchment lined sheet pan. Place all doughs seam side down.</p> <p>E. Brush or spray the top of the dough lightly with seasoned oil (see subrecipe below).</p> <p><b>STEP 4</b>                  Bake: Use guidelines below. Bake by sight. Check first at 5 minutes.                  Bake until crust turns golden brown and filling is heated to 145 degrees                  F. Adjust time and temperature accordingly.</p> <p>Convection Oven- 375 degrees F for 7-10 minutes.                  Conveyor (Impinger) Oven- 500 degrees for 12-15 minutes.                  Conventional Oven- 450 degrees F for 12 - 15 minutes.</p> <p><b>CCP:</b> Cook to at least 165°F or higher for at least 15 seconds.</p>

# Chartwells School Dining Services

993610 Pizza Sauce, Angela Mia #38866.....	1/2 CUP	<p><b>STEP 5</b>                  Serve each stromboli immediately with ½ cup heated pizza sauce on the side for dipping.</p> <p><b>CCP:</b> If not immediately served, hold for hot service to at least 140° F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b>                  (makes 2 cups- enough for 96 strombolis):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p><b>Method:</b> Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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1 tsp.	Salt																	
1 tsp.	Black pepper																	

Calories	624	Iron	6.01 Mg	Protein	32.38 G	20.76%	Calories from Prot
Cholesterol	52 Mg	Calcium	499 Mg	Carbohydrates	74.38 G	47.69%	Calories from Carb
Sodium	1395 Mg	Vitamin A	693 IU	Total Fat	21.20 G	30.58%	Calories from T Fat
Dietary Fiber	6.71 G	Vitamin C	15.6 Mg	Saturated Fat	9.80 G	14.13%	Calories from S Fat
* - Denotes Missing Nutrient Values							

# Chartwells School Dining Services

## 990360 - Ham & Cheese Stromboli

Source: P-95D  
 Number of Portions: 1  
 Size of Portion: 1 Each

Meat/Alt 3 oz.  
 Grain/Bread 5 SRV.  
 F/V/J 0.5 Cup  
 Milk 0 FLOZ

993608 Pizza crust, Schwan's Proof Perfect 7" sheete..... 000154 vegetable cooking spray.....	1 (1 crust) 1 light coating	<p><b>STEP 1</b>                  Remove pizza shells from the freezer, place on sheet pans sprayed with vegetable cooking spray.</p>
360901 HAM,CKD,FROZEN,95% FAT FREE-COMMODIT 001028 CHEESE,MOZZARELLA,PART SKIM MILK..... 004044 OIL,SOYBN,SALAD OR COOKING.....	1 1/2 OZ 1 1/2 OZ 1 TSP	<p><b>CCP:</b> To avoid bare handed contact, use single-use gloves when preparing ready-to-eat foods.</p> <p><b>STEP 2</b>                  To speed preparation, assemble into packages all of the ingredients for the filling: 2 oz. deli ham, and 1 1/2 oz mozzarella cheese.</p> <p><b>STEP 3</b> To make each STROMBOLI:</p> <p>A. Take a pizza dough &amp; place it on a work surface. Use the heel of your hand to flatten the dough to ¼ inch. Pull the edges of the dough to make a rectangle shape. Keep moving the dough so that it does not stick to the surface. Prepare all of the dough in this manner; place on parchment paper in one layer to prevent sticking.</p> <p>B. Place a prepared rectangle of dough in front of you. Place the assembled package of filling in the center from one edge to the next horizontally.</p> <p>C. Taking the top edge, fold it over the filling and tuck it under the filling. Fold the dough over once more so that the seam is on the bottom. The filled dough should be in the shape of a tube, open on either end. With the back of your hand press down gently to seal the dough. A little water can be used to help seal the edges of the dough together, if needed.</p> <p>D. Transfer the filled dough to a parchment lined sheet pan. Place all doughs seam side down.</p> <p>E. Brush or spray the top of the dough lightly with seasoned oil (see subrecipe below).</p> <p><b>STEP 4</b>                  Bake: Use guidelines below. Bake by sight. Check first at 5 minutes. Adjust time and temperature accordingly.</p> <p>Convection Oven- 375 degrees F for 7-10 minutes.                  Conveyor (Impinger) Oven- 500 degrees for 12-15 minutes.                  Conventional Oven- 450 degrees F for 12 - 15 minutes.</p> <p><b>CCP:</b> Cook to at least 165°F or higher for at least 15 seconds.</p>

# Chartwells School Dining Services

993610 Pizza Sauce, Angela Mia #38866..... 1/2 CUP	<p><b>STEP 5</b>                  Serve each stromboli immediately with ½ cup heated pizza sauce on the side for dipping.</p> <p><b>CCP:</b> If not immediately served, hold for hot service to at least 140° F or higher. <b>least 140°F or higher.</b></p> <p><b>Subrecipe for Seasoned Oil:</b>                  (makes 2 cups- enough for 96 strombolis):</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 60%;"><b>Ingredient</b></td> <td style="width: 40%;"><b>Weight or Measure</b></td> </tr> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </table> <p><b>Method:</b> Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	<b>Ingredient</b>	<b>Weight or Measure</b>	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	573	Iron	6.02 Mg	Protein	27.91 G	19.48%	Calories from Prot
Cholesterol	47 Mg	Calcium	366 Mg	Carbohydrates	72.98 G	50.94%	Calories from Carb
Sodium	1701 Mg	Vitamin A	605 IU	Total Fat	17.56 G	27.58%	Calories from T Fat
Dietary Fiber	5.72 G	Vitamin C	15.3 Mg	Saturated Fat	7.66 G	12.02%	Calories from S Fat
* - Denotes Missing Nutrient Values							

# Chartwells School Dining Services

**990359 - Cheese Bread**

Source: P-95E  
 Number of Portions: 1  
 Size of Portion: 1 Each

Meat/Alt 3 oz.  
 Grain/Bread 5 SRV.  
 F/V/J 0.5 Cup  
 Milk 0 FLOZ

993608 Pizza crust, Schwan's Proof Perfect 7" sheete..... 000154 vegetable cooking spray.....	1 (1 crust) 1 light coating	<p><b>STEP 1</b>                  Remove pizza shells from the freezer, place on sheet pans sprayed with vegetable cooking spray.</p>
001028 CHEESE,MOZZARELLA,PART SKIM MILK..... 004044 OIL,SOYBN,SALAD OR COOKING.....	3 OZ 1 TSP	<p><b>CCP:</b> To avoid bare handed contact, use single-use gloves when preparing ready-to-eat foods.</p> <p><b>STEP 2</b>                  To speed preparation, assemble into packages all of the ingredients for the filling: 3 oz mozzarella cheese.</p> <p><b>STEP 3</b> To make each STROMBOLI:</p> <p>A. Take a pizza dough &amp; place it on a work surface. Use the heel of your hand to flatten the dough to ¼ inch. Pull the edges of the dough to make a rectangle shape. Keep moving the dough so that it does not stick to the surface. Prepare all of the dough in this manner; place on parchment paper in one layer to prevent sticking.</p> <p>B. Place a prepared rectangle of dough in front of you. Place the assembled package of filling in the center from one edge to the next horizontally.</p> <p>C. Taking the top edge, fold it over the filling and tuck it under the filling. Fold the dough over once more so that the seam is on the bottom. The filled dough should be in the shape of a tube, open on either end. With the back of your hand press down gently to seal the dough. A little water can be used to help seal the edges of the dough together, if needed.</p> <p>D. Transfer the filled dough to a parchment lined sheet pan. Place all doughs seam side down.</p> <p>E. Brush or spray the top of the dough lightly with seasoned oil (see subrecipe below).</p> <p><b>STEP 4</b>                  Bake: Use guidelines below. Bake by sight. Check first at 5 minutes. Adjust time and temperature accordingly.</p> <p>Convection Oven- 375 degrees F for 7-10 minutes.                  Conveyor (Impinger) Oven- 500 degrees for 12-15 minutes.                  Conventional Oven- 450 degrees F for 12 - 15 minutes.</p> <p><b>CCP:</b> Heat to 145 degrees F for 15 seconds.</p>

# Chartwells School Dining Services

993610 Pizza Sauce, Angela Mia #38866..... 1/2 CUP	<p><b>STEP 5</b>                  Serve each stromboli immediately with ½ cup heated pizza sauce on the side for dipping.</p> <p><b>CCP:</b> If not immediately served, hold for hot service to at least 140° F or higher.</p> <p><b>Subrecipe for Seasoned Oil:</b>                  (makes 2 cups- enough for 96 strombolis):</p> <table style="width: 100%; border: none;"> <thead> <tr> <th style="text-align: left;">Ingredient</th> <th style="text-align: left;">Weight or Measure</th> </tr> </thead> <tbody> <tr> <td>2 cups</td> <td>Vegetable oil</td> </tr> <tr> <td>4 Tablespoons</td> <td>Granulated garlic</td> </tr> <tr> <td>2 tsp.</td> <td>Basil leaf, dried</td> </tr> <tr> <td>2 tsp.</td> <td>Oregano leaf, dried</td> </tr> <tr> <td>4 Tablespoons</td> <td>Parsley, dried</td> </tr> <tr> <td>1 tsp.</td> <td>Salt</td> </tr> <tr> <td>1 tsp.</td> <td>Black pepper</td> </tr> </tbody> </table> <p><b>Method:</b> Put all ingredients in a mixing bowl. Whisk thoroughly to combine. Pour into a labeled squeeze bottle or keep in a covered labeled container.</p>	Ingredient	Weight or Measure	2 cups	Vegetable oil	4 Tablespoons	Granulated garlic	2 tsp.	Basil leaf, dried	2 tsp.	Oregano leaf, dried	4 Tablespoons	Parsley, dried	1 tsp.	Salt	1 tsp.	Black pepper
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Calories	638	Iron	5.51 Mg	Protein	32.23 G	20.22%	Calories from Prot
Cholesterol	54 Mg	Calcium	697 Mg	Carbohydrates	74.16 G	46.52%	Calories from Carb
Sodium	1449 Mg	Vitamin A	810 IU	Total Fat	22.83 G	32.23%	Calories from T Fat
Dietary Fiber	5.72 G	Vitamin C	15.3 Mg	Saturated Fat	11.66 G	16.45%	Calories from S Fat
* - Denotes Missing Nutrient Values							