

Cheese Pizza

Recipe Component: Grain, Meat/Meat Alternate

Recipe Category

D-30 Modified

Ingredients	50 Servings		_____ Servings		Directions
	Weight	Measure	Weight	Measure	
WGR pizza dough in pans (18" x 26" x 1") OR WGR Pourable Pizza Crust from recipe		2 ½ half sheet pans OR 50 servings from recipe			<p>1. For dough use pre-made WGR dough or use WGR pourable pizza crust recipe.</p> <p>2. Combine olive oil, granulated garlic, tomato paste, water, dried basil, dried oregano, dried marjoram, dried thyme, onion powder, and salt. Heat sauce mixture to a low simmer. Continue at a low simmer for 40 minutes, stirring occasionally.</p> <p>4. Spoon sauce on to pre-made crusts. Spread to the edge and use spoon to distribute evenly.</p> <p>5. Sprinkle parmesan cheese evenly over sauce.</p> <p>6. Add onion, peppers, olives, spinach and mushrooms as desired.</p> <p>7. Sprinkle mozzarella cheese evenly over pizzas.</p> <p>8. Bake until crust is golden brown and cheese is melted and slightly brown.</p> <p>Conventional oven: 450° F for 20-23 minutes. Convection oven: 425° F for 16-20 minutes.</p> <p>9. Cut each sheet pan 4 x 5 (20 pieces per pan). Cut each half-sheet pan 2 x 5 (10 pieces per pan).</p> <p>10. CCP: Hold at 135° F or higher.</p>
Olive oil		½ cup			
Granulated garlic		2 ½ tsp			
No added salt canned tomato paste		3 cups 2 Tbsp (¼ No. 10 can)			
Water		1 qt 2 ½ cups			
Dried basil		2 tsp			
Dried oregano		2 tsp			
Dried marjoram		½ tsp			
Dried thyme		½ tsp			
Onion powder		1 tsp			
Fennel seed, ground or crushed		½ tsp			
Salt (omit if no added salt version of tomato paste is not available).		1 tsp			
Parmesan cheese		2 ½ cups			
Mozzarella cheese	5 lb 13 oz				

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Onion, peppers, olives, spinach, mushrooms, as desired (optional)

Notes:

Nutrient information calculated using Food Processor



Serving: 1 piece provides 2 oz equiv WGR grain and ¼ cup vegetable.

1-2 years: ½ piece

3-5 years: 1 piece

6-18 years: 1 piece

Nutrients Per Serving

Calories	309	Saturated Fat	6.72 g	Iron	1.97 mg
Protein	19.10 g	Cholesterol	31.68 g	Calcium	806.29 mg
Carbohydrate	31.94 g	Vitamin A	22.90 RAE mcg	Sodium	542.65 mg
Total Fat	13.93 g	Vitamin C	3.57 mg	Dietary Fiber	3.07 g (2016 = 2.64 g)