

# Chef Jeff's

## DECONSTRUCTED PIZZA SALAD



**Category: Entrée**  
**Servings: 50**

### Ingredients:

- 1 lb Turkey pepperoni, slices
- 6 ¼ lb Chopped chicken, pre-cooked
- 3 cases Mixed field greens
- 5 heads Romaine lettuce
- 5 pints Cherry tomatoes, petite
- 1 lb Mozzarella cheese, shredded
- ½ lb Parmesan cheese, grated
- 1 lb Black olives
- 6 ea Green bell peppers
- 3 ea Red onion, chopped
- 8 oz Oregano flakes
- 33 ea Whole wheat pita bread
- 12 oz Pesto
- Salt and pepper to taste

### Dressing Ingredients:

- 9 each Avocado
- 3 ½ cups Greek Yogurt, non-fat, plain
- 14 bunches Cilantro
- 24 cloves Garlic
- 2 each Jalapeno peppers
- 7 each Limes

#### Serving Size

K-12: 8 oz

#### 1 Serving Provides

2 M/MA; 2 G; ½ C F/V

#### Yield

50 Servings

#### **Nutrients Per Serving**

Calories 404  
Protein 21.8 g  
Carb 40.8 mg  
Total Fat 16 g  
Sugar 3.9 g

Sat Fat 4 g  
Chol 66 mg  
Sodium 753 mg  
Dietary Fiber 8.5 g  
Trans Fat 0 g

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### Preparation:

1. Chop romaine lettuce. Mix with field greens in a large mixing bowl.
2. Thinly slice green peppers and onions. Add to mixing bowl.
3. Half the cherry tomatoes. Add to salad mix.
4. Add the rest of the ingredients for salad except pita and pesto. Toss well.
5. Cut pita into 6 wedge shaped pieces and spread pesto on top. Bake for 3-5 minutes in 350° oven.
6. For Dressing: Seed jalapeno. Add all ingredients to a blender including juice from the limes. Blend till smooth. If too thick, add small amount of water and blend.
7. Portion salads into 50 containers for service.
8. Portion dressing into 50 souffle cups on the side.
9. Add 4 wedges of pita to each salad portion.

**CCP: Hold and serve at 40° F or below.**



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