Da Green MONSTER PIZZA Big 30

Big 30 First Place

Category: Entrée Servings: 64 (8 pies)

Ingredients:

- 8 16" Pizza Dough Crust
- 1 Quart Alfredo Sauce
- 3 oz Crushed Red Pepper
- 2 oz Black Pepper
- 4 lbs Shredded Mozzarella Cheese
- 1 1/3 lbs Broccoli, Steamed, Chilled and Chopped
- \bullet 2 $^{1\!/_{\! 2}}$ lbs Green Apple, Chopped
- 4 lbs Chicken, Grilled, and Chopped
- 2 cup Pesto
- 2 cup Fresh Basil, Torn in Pieces

Primero Edge Number AGR1278

<u>Serving Size</u>	<u>l Serving Provides</u>	Yield
K-12: 1/8 pie	2 M/MA; 2 G; ½ C F/V	80 Servings

Nutrients Per Serving - 1/8 Pie

Calories 418 Protein 20.7 g Carb 45.3 mg Total Fat 17.3 g Sugar 8.5 g Sat Fat 8.4 g Chol 62 mg Sodium 578 mg Dietary Fiber 5.9 g Trans Fat 0 g

Da Green Monster pizza

rethink pizza!

- 1. Take pizza dough and spread alfredo sauce over crust.
- 2. Sprinkle with crushed red pepper and black pepper.
- 3. Spread shredded mozzarella cheese on top of sauced crust.
- Next spread chopped broccoli and green apples evenly over crust.
- 5. Top with chopped, grilled chicken.

CCP: Cook to a minimum internal temperature of 165° F.

- 6. Drizzle pizza with pesto and torn basil leaves.
- **7.** Bake at 375° F for 15 minutes.
 - CCP: Cook to a minimum internal temperature of 135° F.
- 8. Hold hot until ready to serve. Cut into 8 equal sized slices.

CCP: Hold and serve at 135° F or above.

