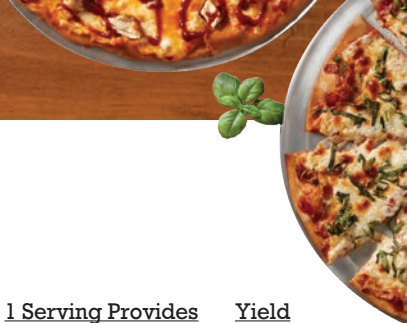


# Loaded Veggie PIZZA BAR 9-12



## Category: Entrée

### Ingredients:

- 8 Traditional Two Cheese Pizza
- 4 lbs Peppers, bell, red, fresh, EP
- 4 lbs Zucchini, fresh, EP
- 3 lbs 11 oz Tomatoes, fresh, diced, EP
- 3 lbs 12 oz Onions, red, EP
- 1 lb 10 oz Mushrooms, fresh, sliced, EP
- 1 qt/ 2 c Pineapple, tidbits, drained
- 2 lbs Olives, black, sliced, drained
- 5 lbs Spinach, fresh, chopped

<u>Serving Size</u>	<u>1 Serving Provides</u>	<u>Yield</u>
	2 M/MA; 2 G	64 Servings

Note: Does not include crediting for potential toppings

### Nutrients Per Serving – 1/8 Pie

Calories 335	Sat Fat 7.38 g
Protein 19.81 g	Chol 29.69 mg
Carb 31.4 mg	Sodium 725.69 mg
Total Fat 14.20 g	Dietary Fiber 2.9 g
	Trans Fat 0 g/0 g

### Notes:

\*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredient is available.

# Loaded Veggie

## PIZZA BAR 9-12



1. Prepare Traditional Two Cheese Pizza according to recipe.

**CCP: Cook to a minimum internal temperature of 135°F.**

2. Hold hot until ready to serve. Cut into 8 equal slices.

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

3. Preheat convection oven to 375°F.

4. Rinse peppers, zucchini, tomatoes, onions and mushrooms under running water.

5. Dice peppers and zucchini into 1/4-inch dices.

6. Spray two (2) full size sheet pans with pan release.

7. Spray peppers with pan release and place on one of the sheet pans.

8. Spray zucchini with pan release and place on the other prepared pan.

9. Roast in oven for approximately 10 minutes.

**CCP: Cook to a minimum internal temperature of 135°F.**

10. Hold hot until ready to serve. Cut into 10 equal slices.

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

11. Use the following serving utensils for adding customizable toppings:

- Black olives - No. 60 disher (3 . tsp)
- Mushrooms - No. 30 disher
- Onions, red - No. 30 disher
- Peppers, red, roasted - No. 30 disher
- Pineapple tidbits - 1 oz slotted spoodle (1/8 c)
- Spinach - 4 oz spoodle (may use tongs to fill the spoodle)
- Tomatoes - No. 30 disher (2 Tbsp)
- Zucchini, roasted - No. 30 disher

