



Savory Blueberry Pizza

Meal Components: Meat/Meat Alternate-Grains/Breads- Fruit

Main Dishes

Ingredients	48 Servings		96 Servings		Directions Process #2: Cook and Serve, Same Day Service
	Weight	Measure	Weight	Measure	
6 Pre-sheeted, whole grain-rich frozen pizza dough, 12" x 16" (24 1/2 oz sheet)	147 oz	6 dough sheets	294 oz	12 dough sheets	1. Lightly spray full size sheet pans (18" x 26" x 1") with pan release spray. Place 2 frozen pre-sheeted (12" x 16") dough pieces on each pan. Thaw and rise according to manufacturer instructions. 2. Once dough has risen, pinch sheets together to form one dough sheet. Lightly perforate the surface of the pizza dough with tines of a fork or pizza dough docker in several places. Form dough to edges of pan.
Mozzarella Cheese, grated	4 lb 8 oz		9 lb		
Blueberries, fresh or frozen	2 lb 1 oz	1 qt 1/2 cup	4 lb 2 oz	2 qts 1 cup	3. Leaving a 1 inch border, evenly sprinkle each pan with 12 oz grated mozzarella cheese and 11 oz blueberries. 4. Top again by layering another 12 oz grated cheese, 14 oz of turkey ham, and 6 oz diced onions evenly over each pan.
Turkey Ham, sliced	2 lb 10 oz		5 lb 4 oz		
Red Onion, thinly sliced	1 lb 2 oz	1 qt 1/8 cup	2 lb 2 oz	2 qts 1/4 cup	5. Bake until crust is golden brown, cheese is melted and blueberries are softly cooked. Conventional oven: 400° F for 11 - 13 minutes Convection oven: 350° F for 10 - 12 minutes
Basil, fresh, thinly sliced	4 1/2 oz		9 oz		
Black pepper, ground	3/8 tsp		3/4 tsp		6. Remove from oven; top each pan with 1 1/2 oz basil and 1/8 tsp pepper.
					7. Cut each pan 4 x 4 for 16 slices of pizza per pan, 48 slices total.
					8. CCP: Hold for hot service at 135° F or higher.

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Serving	Yield	
1 piece provides 2.0 oz equivalent meat/meat alternate, 1/8 cup fruit and 1.5 oz equivalents grains/breads.	48 Servings: 48 pieces pizza	3 pans
	96 Servings: 96 pieces pizza	6 pans

Notes
 Trans fat is less than 0.5 grams/serving. Due to differences in appliances, heating times may vary and require adjustment.

Nutrients Per Serving					
Calories	370	Saturated Fat	5.5 g	Iron	1.4 mg
Protein	21.6g	Cholesterol	44 mg	Calcium	323 mg
Carbohydrates	45.1 g	Vitamin A	383 IU	Sodium	794 mg
Total Fat	11.4 g	Vitamin C	2 mg	Dietary Fiber	4 g