

Mexican Pizza

Meal Components: Vegetable, Grains, Meat / Meat Alternate

Main Dishes, D-13

Ingredients	24 Servings		48 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched flour tortillas (at least 0.9 oz each)		12 each		24 each	<ol style="list-style-type: none"> Place 4 tortillas in a single layer on each half-sheet pan (13" x 18" x 1"), which has been lightly coated with pan release spray. For 24 servings, use 3 pans. For 48 servings, use 6 pans. In a bowl, combine tomato paste and salsa. Spread each tortilla with: No. 8 scoop (1/2 cup) of refried beans, No. 24 scoop (2 2/3 Tbsp) of the salsa mixture, No. 16 scoop (1/4 cup) of cheese Bake until thoroughly heated and cheese is melted: Conventional oven: 375° F for 9 minutes. Convection oven: 350° F for 9 minutes. CCP: Hold for hot service at 140° F or warmer. Cut each pizza into 4 pieces. Portion is 2 pieces.
Canned tomato paste	3 oz	1/3 cup (1/4 12 oz can)	6 oz	2/3 cup (1/2 12 oz can)	
Salsa (C-03)	1 lb 2 oz	2 1/4 cups	2 lb 4 oz	1 qt 1/2 cup	
Refried beans (I-13)	3 lb 5 oz	1 qt 2 1/4 cups	6 lb 10 oz	3 qt 1/2 cups	
Reduced fat mozzarella cheese, shredded	12 oz	3 cups	1 lb 8 oz	1 qt 2 cups	

Serving	Yield	Volume
2 pieces (½ pizza) provide the equivalent of 1 ½ oz of cooked lean meat, ½ cup of vegetable, and the equivalent of ½ slice of bread.	24 Servings: 6 lb 8 oz	24 Servings: 12 pizzas 3 pans
	48 Servings: 13 lb	48 Servings: 24 pizzas 6 pans

Nutrients Per Serving					
Calories	175	Saturated Fat	2.28 g	Calcium	217 mg
Protein	11.01 g	Cholesterol	9 mg	Sodium	504 mg
Carbohydrate	20.27 g	Vitamin A	170 IU	Dietary Fiber	2.9 g
Total Fat	5.69 g	Iron	1.86 mg		