

Vegetable Pizza

Meal Components: Vegetable - Red / Orange, Vegetable - Other, Grains, Meat / Meat Alternate

Main Dishes, D-30A

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Pizza dough in pans (18" x 26" x 1")		2 1/2 sheet pans		5 sheet pans	<ol style="list-style-type: none"> For pizza dough, use Pizza Crust recipe (see B-14) or Pourable Pizza Crust recipe (see B-15). Combine onions, seasonings, granulated garlic, pepper, tomato paste, water, and tomatoes. Simmer for 15 minutes. Reserve for step 4.
*Fresh onions, chopped	12 oz	2 cups 2 Tbsp	1 lb 8 oz	1 qt 1/4 cup	
OR	OR	OR	OR	OR	
Dehydrated onions	2 1/4 oz	1 cup 2 Tbsp	4 1/2 oz	2 1/4 cups	
Dried basil		3 Tbsp		1/4 cup 2 Tbsp	
Dried oregano		3 Tbsp		1/4 cup 2 Tbsp	
Dried marjoram		2 Tbsp 1 1/2 tsp		1/4 cup 1 Tbsp	
Dried thyme		1 1/2 tsp		1 Tbsp	
Granulated garlic		2 1/2 tsp		1 Tbsp 2 tsp	

Canned low-sodium tomato paste	1 lb 12 oz	3 cups 2 Tbsp (1/4 No. 10 can)	3 lb 8 oz	1 qt 2 1/4 cups (1/2 No. 10 can)	
Water		1 qt 3 cups		3 qt 2 cups	
*Fresh tomatoes, diced	1 lb 8 oz	3 1/4 cups 2 Tbsp	3 lb	1 qt 2 3/4 cups	
*Fresh mixed vegetable					3. Combine raw mixed vegetables and reserve for step 4.
*Fresh green peppers, chopped	1 lb	3 cups 2 Tbsp	2 lb	1 qt 2 1/4 cups	
*Fresh broccoli, chopped	8 oz	2 1/2 cups 2 Tbsp	1 lb	1 qt 1 1/4 cups	
*Fresh mushrooms, sliced	9 1/2 oz	1 1/4 cups	1 lb 3 oz	2 1/2 cups	
*Fresh onions, chopped	12 oz	2 cups	1 lb 8 oz	1 qt	
*Fresh yellow squash, sliced	1 lb 4 oz	1 qt 1 cup	2 lb 8 oz	2 qt 2 cups	
*Fresh zucchini, sliced	14 oz	3 cups	1 lb 12 oz	1 qt 2 cups	
Lite mozzarella cheese, shredded	4 lb 3 1/2 oz	1 gal 7/8 cup	8 lb 7 oz	2 gal 1 3/4 cups	4. Layer each pizza as follows:[1] Sheet pan: 1st layer-9oz (2¼ cups) shredded cheese, 2nd layer-2lb 12oz (1qt 1½ cups) tomato mixture, 3rd layer-9oz (2¼ cups) shredded cheese, 4th layer-1lb 15¾ oz(3½ cups) vegetables, 5th layer-9oz (2¼

5. Bake: Conventional oven: 450° F for 20-25 minutes Convection oven: 350° F for 25 minutes
6. Remove from oven. Let stand for 10 minutes before cutting.
7. CCP: Hold at 135° F or higher. Cut each sheet pan 4 x 5 (20 pieces per pan). Cut each half-sheet pan 2 x 5 (10 pieces per pan).

Notes

Comments:

*See Marketing Guide.

†Italian Seasoning Mix (see G-01, Sauces, Gravies, and Seasonings Mixes) may be used to replace these ingredients. For 50 servings, use ½ cup 1 Tbsp Italian Seasoning Mix. For 100 servings, use 1 cup 2 Tbsp Italian Seasoning Mix.

A new nutrient analysis will be coming. Updated July 2014. Restandardization in progress.

Marketing Guide		
Food as Purchased for	50 Servings	50 Servings
Mature onions	1 lb 12 oz	3 lb 8 oz
Tomatoes	1 lb 12 oz	3 lb 8 oz
Green peppers	1 lb 4 oz	2 lb 8 oz
Broccoli	10 oz	1 lb 4 oz
Mushrooms	10 oz	1 lb 4 oz
Yellow squash	1 lb 5 oz	1 lb 10 oz
Zucchini	1 lb	2 lb

Serving	Yield	Volume
1 piece provides 1 1/4 oz equivalent meat alternate, 1/4 cup red/orange vegetable, 1/4 cup other vegetable, and 2 oz equivalent grains.	50 Servings: 50 pieces 100 Servings: 100 pieces	50 Servings: 2 ½ sheet pans 100 Servings: 5 sheet pans