



Chicken Caprese Pizza



Ingredients

Serves 8

- 1 Sheet Creamy Garlic and Mozzarella Pizza Pie (#53701)
- 8 oz. ProView Diced Chicken - Thawed (#28800)
- 3 oz. Fresh Tomato, Diced
- 2 tbsp. Chopped Fresh Basil
- 3 tbsp. Balsamic Glaze

Directions

1. Preheat oven to 350°F.
2. Lay out garlic and mozzarella pizza.
3. Evenly distribute 8 oz of thawed grilled diced chicken
4. Sprinkle 3 oz of diced tomatoes evenly
5. Place in oven and bake for 15 minutes, or until edges of pizza become golden brown.
6. Right before service, evenly sprinkle 2 tbsp of sliced fresh basil and drizzle 3 tbsp of balsamic glaze on top of each pizza.
7. Using a pizza cutter or rocker, evenly cut pizzas into 8 rectangle pizzas (approximately 3 3/4" x 5 5/8").

CN Crediting

2.25
m/ma

2.5
oz eq
gr

Nutrition Facts per serving*

Calories: 344
Sat Fat: 5g

Total Fat: 14g
Sodium: 743mg

**This is an approximation of the final nutritional data and will vary based on the actual products you choose to use in the recipe.*

- Cook all food thoroughly to 165°F
- Place product in warming cabinet until served.
- Ensure that hot food is held at a temperature above 140°F.

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HACCP Guidelines



Chicken Caprese Pizza



Category

Lunch Entree

Ingredients

Name	Quantity
Pizza, Creamy Garlic and Mozzarella, WG, Tasty Brands 53701	1 whole sheet
Sugar, Brown, Light, Dry Storage	2 tsp. packed
Vinegar, Balsamic, Dry Storage	1/3 c.
M/MA, Chicken, Diced, ProView 28800, 2/5lb	8 oz.
Vegetable, R/O, Tomato, 5x6, Fresh	3 oz.
Seasoning, Basil, Fresh	2 tbsp. chopped

Preparation Instructions

HACCP Process: #2 - Same Day Service

1. Food prep areas, equipment, and utensils to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.
2. Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

Pre-Service (24-72 hours before service):

3. Remove diced chicken product from the freezer using oldest pack date first. Product may be kept in original packaging, set on sheet pan(s), and placed on ready-to-eat shelf. Cover, label, and date all products. Allow to thaw under refrigeration for 24-72 hours.

CCP: Thaw frozen TCS foods in a refrigerator that is 41°F or colder.

CCP: Follow HACCP cooler storage order guidelines to prevent cross-contamination.

Day of Service:

4. Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination/cross contact. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.

5. Remove ingredients from storage areas using oldest pack date first.

Prepare Balsamic Glaze/Reduction

6. In a small pot or skillet, add balsamic vinegar and brown sugar. Stir on low heat until brown sugar is completely dissolved.
7. Increase heat to medium. Stir occasionally. Cook for about 10-15 minutes.
8. Once the liquid has lost half of its volume, remove from heat and allow to cool. Glaze will continue to thicken as it cools.
9. Pour into a squirt bottle or small container with lid. May be kept at room temperature until needed.

Chicken Caprese Pizza

Serving Size	Yield
1 slice	8.00

Nutrition Facts

Serving Size 1 slice (186 gm)

Amount Per Serving	
Calories	343.728

% Daily Value*

Total Fat 14.427 gm 22.196%

Saturated Fat 5.000 gm 25.001%

Trans Fat 0.000 gm

Cholesterol 43.975 mg 14.658%

Sodium 743.046 mg 30.96%

Total 40.770 gm 13.59%

Carbohydrate

Dietary Fiber 3.129 gm 12.515%

Total Sugars 5.944 gm

Includes 3.112 gm of Added Sugars

Protein 21.354 gm 42.708%

Vitamin A N/A* mcg RAE

Vitamin C 1.596* mg 2.66%

Vitamin D 0.200* mcg 1%

Calcium 336.065* mg 33.606%

Iron 2.035* mg 11.308%

Potassium 257.158* mg 5.471%

Saturated Fat % of Calories 13.092 %

Added Sugar % of Calories 3.621 %

* Indicates missing Nutrient Information.

^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

Meal Components

Component	Measurement
Meat/Meat Alternates	2.25 oz

Prepare Produce

Whole Grain-Rich

2.5 oz

10. Wash fresh basil and tomatoes under cold running water or by using chemicals that comply with the 2001 FDA Food Code. Packaged fruits and vegetables labeled as being previously washed and ready-to-eat are not required to be washed.

11. Remove any damaged or bruised areas.

12. Using clean knives and cutting boards dedicated to produce:

- Remove stems and thinly slice basil leaves.
- Dice tomatoes into small cubes.

13. Cover, label, date, and refrigerate fresh-cut items. Place in cooler to hold cold until ready for assembly.

CCP: Ensure cold food is held at a temperature below 41° F.

Assemble Pizza

14. Preheat oven to 375°F.

15. Line a clean sheet pan with parchment paper and assemble pizza as follows:

- Lay out garlic and mozzarella pizza.
- Evenly distribute 8 oz of thawed grilled diced chicken
- Sprinkle 3 oz of diced tomatoes evenly

16. Place in oven and bake for 15 minutes, or until edges of pizza become golden brown.

CCP: Heat to 165°F or higher for at least 15 seconds.

17. Remove product from oven. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.

CCP: Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140°F.

18. Right before service, evenly sprinkle 2 Tbsp of sliced fresh basil and drizzle 3 Tbsp of balsamic glaze on top of each pizza.

19. Using a pizza cutter or rocker, evenly cut pizzas into 8 rectangle pizzas (approximately 3 3/4" x 5 5/8").

20. Offer each student one (1) slice of Chicken Caprese Pizza.

CORRECTIVE ACTION HOT FOOD All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Record time and internal temperature of completed recipe on daily log.

USDA Meal Pattern Component Contribution:

Sicilian Style Creamy Garlic and Mozzarella Pizza (4.75 oz): 1.5 oz eq Meat/Meat Alternate and 2.5 oz eq Whole Grain Rich [MFG]

Diced Chicken Breast (1 oz): 0.75 oz eq Meat/Meat Alternate [MFG]
