

Southwest Chipotle Chicken Pizza



Ingredients

Serves 8

- 1 Pizza Recipe-Ready Creamy Garlic and Mozzarella Pizza (#53701)
- 6 oz. ProView Chipotle Chicken (#28802)
- 1/3 cup Frozen Yellow Corn
- 1/3 cup Canned Black Beans (drained)
- 2 tbsp. Ranch Dressing
- 2 tbsp. Tomato Salsa
- 2 tbsp. Chopped fresh onion

Directions

1. Preheat oven to 350°F.
2. In a mixing bowl, add equal parts of salsa and ranch dressing. Set to side.
3. Lay out garlic and mozzarella pizza.
4. Evenly distribute 6 oz of thawed seasoned chicken.
5. Sprinkle 1/3 cup of black beans evenly.
6. Sprinkle 1/3 cup of corn evenly.
7. Place in oven and bake for 15 minutes, or until edges of pizza become golden brown. Heat to 165°F or higher for at least 15 seconds.
8. Remove product from oven.
9. Drizzle about 4 Tbsp of salsa ranch mix onto entire sheet of pizza. Optional: Place back in oven for 1-2 minutes. This will make the salsa ranch have a more vibrant color. Right before service, evenly sprinkle 2 Tbsp of sliced green onions on top of each pizza.
10. Using a pizza cutter or rocker, evenly cut pizzas into 8 rectangle pizzas (approximately 3 3/4" x 5 5/8").

CN Crediting

2
m/ma

2.5
oz eq
gr

Nutrition Facts per serving*

Calories: 359
Sat Fat: 5g

Total Fat: 17g
Sodium: 720mg

**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



Southwest Chipotle Chicken Pizza

General Information

Category

Lunch Entree 



Ingredients

Name	Quantity
Pizza, Creamy Garlic and Mozzarella, WG, Tasty Brands 53701	1 whole sheet
M/MA, Chicken, Chipotle, ProView 28802, 2/10lb	6 oz.
Vegetable, Starchy, Corn, Yellow, Frozen, Bulk	1/3 c.
Vegetable, Beans, Black, LS, Canned, USDA 100359, 6/#10	1/3 c.
Vegetable, Onion, Green, Fresh	2 tbsp. Chopped
Condiment, Dressing, Ranch, Bulk	2 tbsp.
Vegetable, Tomato, Salsa, Canned, USDA	2 tbsp.

Preparation Instructions

HACCP Process: #2 - Same Day Service

- Food prep areas, equipment, and utensils to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.
- 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):

- Remove chopped seasoned chicken product and corn from the freezer using oldest pack date first. Product may be kept in original packaging, set on separate sheet pans, 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:

- 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.

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

Prepare Salsa Ranch Sauce

- In a mixing bowl, add equal parts of salsa and ranch dressing.
- Pour into a squirt bottle or small container with lid. Label, date, and refrigerate until ready for assembly.

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Serving Size	Yield
1 slice	8.00

Nutrition Facts

Serving Size 1 slice (183 gm)

Amount Per Serving		
Calories		358.943
% Daily Value*		
Total Fat	16.542 gm	25.449%
Saturated Fat	5.313 gm	26.563%
Trans Fat	0.000 gm	
Cholesterol	44.382 mg	14.794%
Sodium	720.130 mg	30.005%
Total Carbohydrate	41.119 gm	13.706%
Dietary Fiber	3.759 gm	15.034%
Total Sugars	3.984 gm	
Includes 2.250 gm of Added Sugars		
Protein	20.856 gm	41.712%

Vitamin A	N/A* mcg RAE	
Vitamin C	0.270* mg	0.45%
Vitamin D	0.200* mcg	1%
Calcium	337.979 mg	33.798%
Iron	2.381 mg	13.229%
Potassium	274.143* mg	5.833%

Saturated Fat % of Calories	13.320%
Added Sugar % of Calories	2.508%

* 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

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

Prepare Produce

8. Wash fresh green onions 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.

9. Remove ends, and any damaged or bruised areas.

10. Using a clean knife and cutting board dedicated to produce thinly slice green onions. Whites and greens may be used.

11. 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.

Drain Beans

12. Clean top of can before opening. Ensure that can has no dents or defects.

13. Using a clean can opener, open can. Discard lid. Caution: Edges are sharp. Use caution when handling.

14. Using a collander, drain and rinse beans. Pour into storage container for assembly.

Assemble Pizza

15. Preheat oven to 375°F.

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

- Lay out garlic and mozzarella pizza.
- Evenly distribute 6 oz of thawed seasoned chicken.
- Sprinkle 1/3 cup of black beans evenly.
- Sprinkle 1/3 cup of corn evenly.

17. 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.

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

19. Drizzle about 4 Tbsp of salsa ranch mix onto entire sheet of pizza.

- Optional: Place back in oven for 1-2 minutes. This will make the salsa ranch have a more vibrant color.

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

20. Right before service, evenly sprinkle 2 Tbsp of sliced green onions on top of each pizza.

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

22. Offer each student one (1) slice of Southwest Chipotle Chicken 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:

Component	Measurement
Meat/Meat Alternates	2 oz
Whole Grain-Rich	2.5 oz

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]

Chopped Chipotle Seasoned Chicken (0.75 oz): 0.5 oz eq Meat/Meat Alternate [MFG]
