



Ultimate Breakfast Pizza



Directions

1. Preheat oven to 350°F.
2. Prepare peppered gravy according to manufacturer's instructions. Heat to 165°F or higher for at least 15 sec.
3. Remove gravy from cooking equipment and transfer into serving container.
4. Line a clean sheet pan with parchment paper and assemble pizza as follows:
 - Lay out garlic and mozzarella pizza
 - Evenly distribute 3.25 oz of thawed sausage crumbles
 - Evenly distribute 0.5 oz of thawed bacon crumbles
5. Place in oven and bake for 13 minutes, or until edges of pizza become golden brown.
6. Remove product from oven.
7. Add 2 oz of cooked scrambled eggs evenly across entire sheet of pizza. Place back in oven for 2 - 4 more minutes.
8. Right before service, drizzle 1/4 cup of prepared peppered gravy across entire sheet of pizza.
9. Using a pizza cutter or rocker, evenly cut pizzas into 8 rectangle pizzas (approximately 3 3/4" x 5 5/8").

Ingredients

Serves 8

- 1 Pizza Recipe-Ready Creamy Garlic and Mozzarella Pizza (#53701)
- 2 oz. Cooked Scrambled Eggs
- 3 1/4 oz. Pork Sausage crumbles
- 1/2 oz. Bacon crumbles
- 2 fl. oz. Country Peppered Gravy

CN Crediting



Nutrition Facts per serving*

Calories: 362
Sat Fat: 7g

Total Fat: 19g
Sodium: 769mg

**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.

HACCP Guidelines



Ultimate Breakfast Pizza

General Information

Category

Lunch Entree 



Ingredients

Name	Quantity
Pizza, Creamy Garlic and Mozzarella, WG, Tasty Brands 53701	1 whole sheet
M/MA, Eggs, Liquid Whole, Commodity, Bulk, Frozen, USDA 110845, 12/2#	2 oz.
M/MA, Pork, Sausage, Crumbles, Frozen	3 ¼ oz.
Bacon, Crumbles, Frozen, FC, Bulk	½ oz.
Gravy, Mix, Country Peppered, Dry Storage	¾ oz.
Water, tap, drinking	2 fl oz

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 sausage crumbles, bacon crumbles, and liquid egg products from the freezer using oldest pack date first. Product may be kept in original packaging, and set on separate sheet pan(s). 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 Scrambled Eggs

6. Cook liquid whole eggs according to manufacturer's instructions.

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

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

Ultimate Breakfast Pizza

Serving Size	Yield
1 slice	8.00

Nutrition Facts

Serving Size 1 slice (164 gm)

Amount Per Serving		
Calories		362.123
		% Daily Value*
Total Fat	18.884 gm	29.052%
Saturated Fat	6.822 gm	34.108%
Trans Fat	0.000 gm	
Cholesterol	71.827 mg	23.942%
Sodium	769.316 mg	32.055%
Total Carbohydrate	38.222 gm	12.741%
Dietary Fiber	3.000 gm	12%
Total Sugars	3.206 gm	
Includes 2.206 gm of Added Sugars		
Protein	19.121 gm	38.242%

Vitamin A N/A* mcg RAE

Vitamin C 0.000* mg

Vitamin D 0.200* mcg 1%

Calcium 334.335* mg 33.434%

Iron 1.974* mg 10.967%

Potassium 224.250* mg 4.771%

Saturated Fat % of Calories 16.954%

Added Sugar % of Calories 2.436%

* 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
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8. Transfer cooked eggs into serving container.

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

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

Prepare Peppered Gravy

9. Prepare peppered gravy according to manufacturer's instructions.

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

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

11. Pour gravy into serving container.

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

Assemble Pizza

12. Preheat oven to 375°F.

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

- Lay out garlic and mozzarella pizza.
- Evenly distribute 3.25 oz of thawed sausage crumbles
- Evenly distribute 0.5 oz of thawed bacon crumbles

14. Place in oven and bake for 13 minutes, or until edges of pizza become golden brown.

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

16. Add 2 oz of cooked scrambled eggs evenly across entire sheet of pizza. Place back in oven for 2 - 4 more minutes.

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

17. Right before service, drizzle 1/4 cup of prepared peppered gravy across entire sheet of pizza.

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

19. Offer each student one (1) slice of Ultimate Breakfast 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]

Sausage Crumbles (0.4 oz): 0.25 oz eq Meat/Meat Alternate [MFG]

Scrambled Eggs (0.25 oz): 0.25 oz eq Meat/Meat Alternate [MFG]
