

## Puree Cheese Pizza

<u>Ingredients</u>	<u>Weight (12 svgs.)</u>	<u>Measures</u>		
		12 svgs.	24 svgs.	48 svgs.
Puree Bread & Bakery Mix	18.5 oz	3 1/2 cups	1 3/4 qts	3 1/2 qts
Water, Hot Tap or Urn	26 oz	3 cups	1 1/2 qts	3 qts
Vegetable Oil	4 oz	1/2 cup	1 cup	2 cups
Garlic Powder	2 g	1/2 tsp	1 tsp	2 tsp
Italian Seasoning	1 g	1 tsp	2 tsp	1 Tbsp + 1 tsp
Pizza Sause	8.8 oz	1 cup	2 cups	1 qt
Parmesan Cheese, Grated	4.2 oz	1 cup	2 cups	1 qt

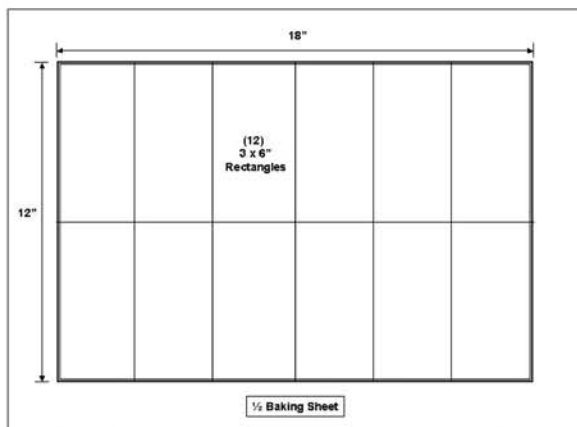
  

**Preparation**  
WASH HANDS

1. Place Puree Bread & Bakery Mix, garlic powder, seasoning and vegetable oil into a large mixing bowl.
2. Add hot water to mix and blend well with spatula.
3. Spray half steam table pan or half baking sheet with pan release. Spread bread mix evenly.
4. Spread pizza sause evenly over bread layer. Sprinkle with parmesan cheese. Cover pan.
5. Steam or heat for 5 minutes.
6. Serve immediately or hold following HACCP guidelines.

*Be sure to follow facility HACCP guidelines.*



Nutritional Facts
<b>Amount per serving</b>
Calories: 251
<b>Total Fat:</b> 10.5g
<b>Cholesterol:</b> 14mg
<b>Sodium:</b> 516mg
<b>Total Carbs:</b> 32g
<b>Sugars:</b> 11g
<b>Dietary Fiber:</b> 3g
<b>Protein:</b> 7g