

Jennie-O

Brand

CLASSIC PEPPERONI PIZZA

PORTION
SIZE:
1 SLICE

Ingredients (yields 48 servings)	Quantity
CHOOSE ONE TYPE OF PEPPERONI	
JENNIE-O® Turkey Pepperoni, Sliced #213008	192 slices
JENNIE-O® Turkey Pepperoni, Diced #642420	1 lb. 4 oz.
HORMEL® Halal Pepperoni, Sliced #114488	192 slices
Whole grain 16" pizza crust	6 each
Pizza sauce	6 c.
Mozzarella, shredded	6 lbs.
HOT HONEY	
Honey	3 ½ c.
Red pepper flakes, crushed	¼ c.
Whole garlic cloves, smashed	4 each

Directions

Prepare the hot honey (optional):

1. Add honey, red pepper flakes and garlic to small sauce pot over medium-low heat.
2. Small bubbles may appear on sides. Do not want honey to boil. Cook for 3-5 minutes.
3. Strain with fine mesh sieve and pour into squirt bottle.

Serving Notes: Serve at room temperature.

Prepare the pizzas:

1. Lay pizza crust on lined sheet trays, 1 per sheet tray.
2. Using 8 oz. spoodle, pour 1 cup of sauce into the middle of each pizza crust. Using back of spoodle, spread sauce evenly over crust, leaving ½ inch clean edge.
3. Sprinkle 1 pound of cheese evenly over the sauce on each crust, leaving the ½ inch clean edge.
4. Whichever pepperoni you choose, add on top of cheese, spreading out evenly.
 - JENNIE-O® Turkey Pepperoni, Sliced = 32 slices per pizza (4 per pizza slice).
 - JENNIE-O® Turkey Pepperoni, Diced = 3.3 oz per pizza.
 - HORMEL® Halal Pepperoni, Sliced = 32 slices per pizza (4 per slice).
5. Batch cook pizza in a preheated 375 degree oven for 7-9 minutes or until outer edge is golden brown and cheese is lightly browned on the top.
6. Cut each pizza into 8 slices.

Optional topping: Hot honey (see recipe above)

One portion provides: 2.25 oz. MMA, 2 oz. Grain

Nutrients Per Serving

Calories	355 cal	Potassium	mg*	Calcium	mg*
Fat	4.6 g	Carbohydrates	31 g	Vitamin A	iu*
Saturated Fat	7.9 g	Dietary Fiber	2.6 g	Vitamin C	mg*
Trans Fat	g*	Sugars	3.4 g	Vitamin D	mcg*
Cholesterol	37.2 mg	Protein	19.4 g		
Sodium	872.45 mg	Iron	mg*		

For preparation by a food preparation establishment only, according to the food code or equivalent.

*Indicates missing Nutrient Information.



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