

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.



Interested in more delicious recipes? Find the USDA Formatted Recipes behind the photos, plus other ideas, online at jennieofoodservice.com/k12/

Fontanini
BRAND



SPICY CHICKEN ALFREDO PIZZA

PORTION
SIZE:
1 SLICE

Ingredients (yields 48 servings)	Quantity
FONTANINI® Spicy Chicken Sausage Topping #82592	2 lbs.
Whole grain 16" pizza crust	6 each
Alfredo sauce, prepared	6 c.
Mozzarella, shredded	6 lbs.

Directions

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. Sprinkle 4 oz. sausage crumbles evenly over the cheese on each pizza.
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.

CCP: Hot hold at 135 degrees or higher on sheet pan uncovered until time of service.

Optional toppings: Basil, torn or chiffonade

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

Nutrients Per Serving

Calories	592 cal	Potassium	mg*	Calcium	mg*
Fat	10.5 g	Carbohydrates	36.6 g	Vitamin A	iu*
Saturated Fat	9.2 g	Dietary Fiber	2 g	Vitamin C	mg*
Trans Fat	g*	Sugars	2.3 g	Vitamin D	mcg*
Cholesterol	50.8 mg	Protein	19.1 g		
Sodium	1116.3 mg	Iron	mg*		

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BIG DILL PIZZA

PORTION
SIZE:
1 SLICE

Ingredients (yields 48 servings)	Quantity
HORMEL® FIRE BRAISED™ Pulled Pork #118445	2 lbs.
Whole grain 16" pizza crust	6 each
BBQ sauce, prepared	6 c.
Mozzarella, shredded	6 lbs.
Dill pickles, sliced and drained	144 slices

Directions

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. Sprinkle 4 oz. pulled pork evenly over the cheese on each pizza.
5. Spread 24 slices of drained pickles over the cheese on each pizza (3 pickle slices per pizza slice).
6. 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.
7. Cut each pizza into 8 slices.

CCP: Hot hold at 135 degrees or higher on sheet pan uncovered until time of service.

Optional toppings: Fresh or dried dill, drizzle of BBQ sauce or ranch

Nutrients Per Serving

Calories	456 cal	Potassium	mg*	Calcium	mg*
Fat	11.3 g	Carbohydrates	40.5 g	Vitamin A	iu*
Saturated Fat	10.3 g	Dietary Fiber	2.2 g	Vitamin C	mg*
Trans Fat	g*	Sugars	13.2 g	Vitamin D	mcg*
Cholesterol	45.8 mg	Protein	19.9 g		
Sodium	902.1 mg	Iron	mg*		

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

*Indicates missing Nutrient Information.