



Print

# CHEESE PIZZA USDA

SERVINGS: 100 CALORIES: 280 KCAL

You can never go wrong with cheese pizza and this yummy slice is topped with loads of gooey mozzarella cheese! Italian herbs such as basil, oregano, marjoram, and thyme add lots of flavor!

## INGREDIENTS

5 each Pizza dough in pans Sheet pans (18" x 26" x 1") or (18" x 13" x 1")  
 10 ounces Fresh onions, chopped (1 ounce dehydrated onions)  
 5 teaspoons Granulated garlic  
 2 teaspoon Ground black or white pepper  
 3.5 pounds Canned tomato paste (1 pound, 12 ounces)  
 3.5 quarts Water (1 quart, 3 cups)  
 4 teaspoons Salt, kosher  
 4 teaspoons Dried basil  
 4 teaspoons Dried oregano  
 1 teaspoon Dried marjoram  
 1 teaspoon Dried thyme  
 12.5 pounds Lite mozzarella cheese, shredded (6 pounds, 4 ounces)

## INSTRUCTIONS

1. For pizza dough, use Pizza Crust recipe (see B-14) or Pourable Pizza Crust recipe (see B-15).
2. Combine onions, granulated garlic, pepper, tomato paste, water, salt, basil, oregano, marjoram, and thyme. Simmer for 15 minutes.
3. Sprinkle 12 oz (3 cups) shredded cheese evenly over each sheet pan. Sprinkle 6 oz (1 ½ cups) shredded cheese evenly over each half-sheet pan.
4. Spread 1 qt ¼ cup tomato mixture over cheese in each sheet pan. Spread 2 cups 2 Tbsp tomato mixture over cheese in each half-sheet pan.
5. Sprinkle 1 lb 12 oz (1 qt 3 cups) remaining shredded cheese evenly over tomato mixture in each sheet pan. Sprinkle 14 oz (3 ½ cups) shredded cheese evenly over tomato mixture in each half-sheet pan.
6. Bake until crust is lightly browned:  
 Conventional oven: 475° F for 15-18 minutes  
 Convection oven: 450° F for 15 minutes
7. Cut each sheet pan 4 x 5 (20 pieces per pan). Cut each half-sheet pan 2 x 5

## RECIPE NOTES

CCP: Hold at 135° F or higher.

**Crediting: 1 piece provides 2 oz equivalent meat/meat alternate, ¼ cup of vegetable, and 2 oz grain equivalent**

## NUTRITION FACTS PER SERVING (1PIECE)

Calories: 280 kcal | Fat: 8.06 g | Saturated fat: 4.17 g | Cholesterol: 19 mg | Sodium: 497 mg | Carbohydrates: 31.42 g | Fiber: 1.9 g | Protein: 19.85 g | Calcium: 4300 %

*This recipe has not been tested or standardized by Healthy School Recipes. The outcome, allergen information, and nutrient data may vary depending on the specific ingredients and equipment used in your location.*