



Breakfast Pizza With Hashbrown Crust USDA Recipe for Schools

A sensible, savory, delicious and nutritious Breakfast Pizza With Hashbrown Crust. Traditional lean turkey sausage is blended with eggs and peppers served on a hash brown crust.

NSLP/SBP CREDITING INFORMATION

One piece provides 1 oz equivalent meat/meat alternate, $\frac{5}{8}$ cup starchy vegetable, and $\frac{1}{8}$ cup additional vegetable.

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Turkey breast, ground, raw (no more than 15% fat)	2 lb	1 qt	4 lb	2 qt	1 Combine turkey, fennel, salt, cayenne pepper, sage, red pepper flakes, coriander, and applesauce in a large bowl. Stir well.
Fennel seeds, whole		2 tsp		1 Tbsp 1 tsp	
Salt		2 tsp		1 Tbsp 1 tsp	
Cayenne pepper		$\frac{1}{2}$ tsp		1 tsp	
Ground sage		1 tsp		2 tsp	
Red pepper flakes		$\frac{1}{2}$ tsp		1 tsp	
Coriander seeds, whole		1 Tbsp 2 tsp		3 Tbsp 1 tsp	

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Canned applesauce, unsweetened	6 oz	¼ cup 2 Tbsp	12 oz	¾ cup (about ⅛ No. 10 can)	
					2 In a large stock pot, add turkey mixture. Cook uncovered over medium–high heat for 10 minutes.
					3 Remove turkey from heat. Drain turkey in a colander. Set aside for step 4.
Hash brown potatoes, frozen, thawed	6 lb	1 gal 1 qt 1 cup 2 Tbsp 2½ tsp	12 lb	2 gal 2 qt 2¼ cups 1 Tbsp 2 tsp	4 Combine 1½ cups (about 10 oz) turkey, hash browns, and eggs in a large bowl. Double the amount for 100 servings. Stir well. Set remaining turkey aside for step 7. Set hash brown mixture aside for step 5.
Whole eggs, frozen, thawed	1 lb 4 oz	2 cups 3 Tbsp 2⅓ tsp	2 lb 8 oz	1 qt ¼ cup 3 Tbsp 1⅔ tsp	
					5 Pour 2 qt (about 3 lb 10 oz) hash brown mixture into a half sheet pan (18" x 13" x 1") lightly coated with pan release spray. Spread evenly. For 50 servings, use 2 pans. For 100 servings, use 4 pans.
					6 Bake: Conventional oven: 425 °F for 30 minutes. Convection oven: 400 °F for 20 minutes.
Cheddar cheese, low-fat	8 oz	2 cups	1 lb	1 qt	7 Sprinkle the crust with remaining turkey, cheese, onions, and bell peppers.
*Green onions, fresh, diced		2 Tbsp 2 tsp	2 oz	¼ cup 1 Tbsp 1 tsp	
*Red bell pepper, fresh, diced	1 lb	3 cups	2 lb	1 qt 2 cups	

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
					8 Bake: Conventional oven: 425 °F for 15 minutes. Convection oven: 400 °F for 10 minutes.
					9 Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.
					10 Critical Control Point: Hold for hot service at 135 °F or higher.
					11 Portion: Cut each pan 5 x 5 (25 pieces per pan). Serve 1 piece (about 3½" x 2½").

**NUTRITION INFORMATION**

For 1 piece.

NUTRIENTS**AMOUNT****Calories 93****Total Fat 3 g**

Saturated Fat 1 g

Cholesterol 55 mg

Sodium 168 mg**Total Carbohydrate 11 g**

Dietary Fiber 1 g

Total Sugars 1 g

Added Sugars included N/A

Protein 6 g

Vitamin D 14 IU

Calcium 33 mg

Iron N/A

Potassium 255 mg

N/A=data not available.

SOURCE

USDA Standardized Recipes Project.

MARKETING GUIDE

Food as Purchased for	50 Servings	100 Servings
Mature green onions	1 lb	2 lb
Red bell peppers	1 lb 4 oz	2 lb 8 oz

NOTES

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #2: Same Day Service.

YIELD/VOLUME

50 Servings	100 Servings
About 8 lb 10 oz	About 17 lb 4 oz
About 1 gal 1¼ cups/2 sheet pans (18" x 13" x 1")	About 2 gal 2½ cups/4 sheet pans (18" x 13" x 1")

