



Pizza Pizzazz Shaker



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Main Dish

Recipe HACCP Process: #2 Same Day Service

Ingredients

Low Sodium Marinara Sauce	1 qt + 2 ¼ cup
Whole Grain Rich Rotini, cooked	6 lbs + 4 oz (dry)
Grape Tomatoes, chopped	3 qt + ½ cup
Red Pepper, diced	1 qt + 2 ¼ cup
Green Peppers, diced	1 qt + 2 ¼ cup
Low Sodium Turkey Pepperoni Slices	1 lb + 15 oz
Mozzarella, shredded	4 lbs + 11 oz
Fat Free, Low Sodium Italian Dressing	1 qt + 2 ¼ cup
Italian Herbs	3 Tbsp + 1 tsp

Measure

Directions

1. Prepare pasta al dente. Drain and cool. Toss pasta with Italian herbs.
2. Portion out 2 Tbsp of dressing into 1-oz cups with lids.
3. Layer into 16-oz clear salad shaker cups:
 - » 2 Tbsp marinara sauce
 - » 1 cup pasta
 - » ¼ cup grape tomatoes
 - » 1/8 cup red peppers
 - » 1/8 cup green peppers
 - » 8 turkey pepperoni slices
 - » 1 1/2 oz mozzarella
4. Place dressing cup upside down inside domed lid or serve separately.
5. Cover and keep refrigerated until service.
6. Serve chilled, can be held overnight.

Notes:

Use part skim low moisture mozzarella. If not using creditable turkey pepperoni, increase cheese to 2 oz per serving. Serve with cheesy breadsticks to meet additional meat/meat alternate, if needed.

Meal Components:

1 serving provides 2 equivalent whole grain rich, 2 equivalent meat/meat alternate and ½ cup vegetable (.375 cups red/orange and .125 cups other).

Yield:

50 servings

Nutrients Per Serving

Calories	428 kcal	Sodium	609.151 mg	Iron	2.291 mg
Total Fat	12.74 gm	Carbohydrates	52.84 gm	Calcium	328.54 mg
Saturated Fat	5.84 gm	Dietary Fiber	5.69 gm	Vitamin A	1685.4 iu
Cholesterol	35.38 mg	Protein	22.1 gm	Vitamin C	58.07 mg

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