

Mexican Pizza

Meat Alternate-Vegetable-Grains/Breads

Main Dishes

D-13

Ingredients	24 Servings		48 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched flour tortillas (at least 0.9 oz each)		12 each		24 each	1. Place 4 tortillas in a single layer on each half-sheet pan (13" x 18" x 1"), which has been lightly coated with pan release spray. For 24 servings, use 3 pans. For 48 servings, use 6 pans.
Canned tomato paste	3 oz	$\frac{1}{3}$ cup ($\frac{1}{4}$ 12 oz can)	6 oz	$\frac{2}{3}$ cup ($\frac{1}{2}$ 12 oz can)	2. In a bowl, combine tomato paste and salsa.
Salsa (C-03)	1 lb 2 oz	2 $\frac{1}{4}$ cups	2 lb 4 oz	1 qt $\frac{1}{2}$ cup	3. Spread each tortilla with: No. 8 scoop ($\frac{1}{2}$ cup) of refried beans No. 24 scoop (2 $\frac{2}{3}$ Tbsp) of the salsa mixture No. 16 scoop ($\frac{1}{4}$ cup) of cheese
Refried beans (I-13)	3 lb 5 oz	1 qt 2 $\frac{1}{4}$ cups	6 lb 10 oz	3 qt $\frac{1}{2}$ cup	
Reduced fat mozzarella cheese, shredded	12 oz	3 cups	1 lb 8 oz	1 qt 2 cups	4. Bake until thoroughly heated and cheese is melted: Conventional oven: 375° F for 9 minutes Convection oven: 350° F for 9 minutes
					5. CCP: Hold for hot service at 140° F or warmer.
					Cut each pizza into 4 pieces. Portion is 2 pieces.

SERVING:	YIELD:	VOLUME:
2 pieces ($\frac{1}{2}$ pizza) provide the equivalent of 1 $\frac{1}{2}$ oz of cooked lean meat, $\frac{1}{8}$ cup of vegetable, and the equivalent of $\frac{1}{2}$ slice of bread.	24 Servings: 6 lb 8 oz	24 Servings: 12 pizzas 3 pans
	48 Servings: 13 lb	48 Servings: 24 pizzas 6 pans
	Tested 2004	

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Nutrients Per Serving					
Calories	175	Saturated Fat	2.28 g	Iron	1.86 mg
Protein	11.01 g	Cholesterol	9 mg	Calcium	217 mg
Carbohydrate	20.27 g	Vitamin A	170 IU	Sodium	504 mg
Total Fat	5.69 g	Vitamin C	4.8 mg	Dietary Fiber	2.9 g