

Sunny Side Breakfast Pizza

Number of Portions: 100

Portion Size: Grades K-12: 1 slice

INGREDIENTS:

K-12
Quantities:

Pizza Crust, whole grain-rich		100 slices (1 ¾ oz.) from 10 rectangle pizza dough sheets
Sweet Potatoes, canned in light syrup, cut, drained 		12 ½ cups mashed
Onion, dehydrated flakes		1/3 cup
Italian Seasoning		1/3 cup
Bacon Bits, real		2 cups
Scrambled Eggs, precooked, frozen 		3 ⅞ lbs
Mozzarella Cheese 		4 ¾ lbs

 = Available through USDA Foods



DIRECTIONS:

Preheat convection oven to 325 ° F.

PREPARE INGREDIENTS:

Thaw eggs completely in refrigerator.
Drain sweet potatoes. Shred cheese.

PREPARE DOUGH:

Place 2 rectangle pizza doughs side-by-side on each full sheet pan.

PREPARE SWEET POTATO PIZZA SAUCE:

In a mixer, using the whisk attachment, mash enough drained canned sweet potatoes to equal 12 ½ cups (per 100 servings). Mash well, leaving no chunks. Mix in Italian seasoning and dehydrated onions.

NOTE:

Sweet potatoes should equal 1/8 cup per serving/slice of pizza. Based on our yield study during recipe testing, one #10 can

of USDA sweet potatoes #100317 yields approximately 4½ to 5 cups mashed sweet potatoes.

PREPARE PIZZA:

Spread pizza dough evenly with sweet potato pizza sauce, top with bacon bits, scrambled eggs, and cheese.

NOTE:

All ingredients MUST reach the edges of the pizza dough so that all slices, including the end pieces, contain the correct amount of M/MA and vegetable components.

BAKE PIZZA:

Bake pizza according to pizza crust manufacturer's recommendation. If there is not a manufacturer's recommendation, bake for approximately 10 to 12 minutes or until internal temperature reaches 165 ° F.

Estimated
Food Cost:

14¢



CALORIES
224

SATURATED FAT
3.50g

SODIUM
428.33mg

Chef Brenda's Tips



-  Due to this recipe's high moisture content, using a thin crust pizza is best. A thick crust would tend to get soggy.
-  Bacon bits are added to this recipe for flavor, and it is best to use real rather than imitation bacon bits.
-  To add more vegetables (and flavor), consider caramelizing red onions and adding them to the top of the pizza. Spinach and mushrooms would be great, too.

RECIPE CONTRIBUTIONS:

	GRADES K-12
Grains Contribution	3 oz eq
<i>Grains Total</i>	1.75 oz eq
WGR Pizza Crust	1.75 oz eq
<i>Meats/MA Total</i>	1.25 oz eq
Eggs	0.5 oz eq
Cheese	0.75 oz eq
Fruits/Vegetable Contribution	1/8 cup
<i>Vegetable Total</i>	0.125 cup
Sweet Potato	0.125 cup

