

Mexican Pizza

Ingredients	24 Servings		48 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched flour tortillas (at least 0.9 oz each)		12 each		24 each	<ol style="list-style-type: none"> 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. In a bowl, combine tomato paste and salsa. Spread each tortilla with: <ul style="list-style-type: none"> No. 8 scoop (½ cup) of refried beans No. 24 scoop (2 ⅔ Tbsp) of the salsa mixture No. 16 scoop (¼ cup) of cheese Bake until thoroughly heated and cheese is melted: <ul style="list-style-type: none"> Conventional oven: 375° F for 9 minutes Convection oven: 350° F for 9 minutes CCP: Hold for hot service at 140° F or warmer. <p>Cut each pizza into 4 pieces. Portion is 2 pieces.</p>
Canned tomato paste	3 oz	⅓ cup (¼ 12 oz can)	6 oz	⅔ cup (½ 12 oz can)	
Salsa (C-03)	1 lb 2 oz	2 ¼ cups	2 lb 4 oz	1 qt ½ cup	
Refried beans (I-13)	3 lb 5 oz	1 qt 2 ¼ cups	6 lb 10 oz	3 qt ½ cup	
Reduced fat mozzarella cheese, shredded	12 oz	3 cups	1 lb 8 oz	1 qt 2 cups	

SERVING:	YIELD:	VOLUME:
2 pieces (½ pizza) provide the equivalent of 1 ½ oz of cooked lean meat, ¼ cup of vegetable, and the equivalent of ½ 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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Meat Alternate-Vegetable-Grains/Breads

Main Dishes

D-13

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