

Recipe Information

89659



Formal Name: Wild Mushroom, Squash & Chicken Pizzetta

Name: Pizzetta-Mush, Roasted/Butt Sqsh/Chx(Odc

Menu Planning Group: Entree-Pizza

Preparation Information

Preparation Date: 11/01/2022 12:28

Yield: 1 - Pizzettas

Portions: 1 - 1 Pizzetta

Shelf Life:

Shelf Life: If Left Over, Do Not Reuse.

<u>Type</u>	<u>Description</u>	<u>Prep Technique</u>	<u>Quantity</u>	<u>UOM</u>	<u>Number</u>
R	Sauce-Pizza-White-Roasted Garlic (Odc)		2	Tablespoon	89577
R	Chicken Breast-Roasted, Random (Odc)	Diced 1/2"	1	Ounce - Weight	80120
R	Squash-Butternut-Roasted-Fresh (1/2")		1-1/2	Ounce - Weight	89863
R	Mushroom-Medley-Roasted (Mind)		1	Ounce - Weight	89861
R	Juice-Lemon (Using True Lemon Pkts)		1/2	Teaspoon	84974
I	Whole Wheat Flatbread, 2.7 Oz/4x8"(Mind)		1	Flatbreads	86530
I	Mozzarella Cheese, Shredded, Part Skim		3/4	Ounce - Weight	36727
I	Parmesan Cheese, Shredded (Conv)		1	Teaspoon	315000000
I	Sage, Fresh	Chopped	1/4	Teaspoon	198300000
I	Arugula, Baby, Fresh		4	Ounce - Volume	82001
I	Olive Oil-Extra Virgin		1	Teaspoon	34371
I	Pepper-Black, Cracked		0	Teaspoon	403000000

Step # Preparation

- 1) Pre Prep:
- 2) Prepare sub recipes according to recipes.
- 3) Preheat impinger oven to 475 degrees F. (or convection oven to 350 degrees F.).
- 4) Evenly spread 2 Tbsp sauce to 1/4" from the edge of each flatbread.
- 5) Evenly distribute 3 1/2 Tbsp mozzarella over the sauce.
- 6) Top with 1 tsp shredded parmesan cheese, 1 oz diced chicken, 1 1/2 oz roasted butternut squash, 1 oz roasted mushrooms and 1/4 tsp chopped sage.
- 7) NOTE: Do not pile ingredients in center, but concentrate on spreading towards outside edges.
- 8) NOTE: For especially high volume use only: CCP-- Hold refrigerated at internal temperature of 40 degrees F. or below for use.
- 9) For Service:
- 10) Place in impinger oven. Bake for 3 1/2 minutes or until cheese is melted. Or, place in a 350 degree F. convection oven. Bake for 5 to 6 minutes or until cheese is melted. CCP--Minimum internal temperature should be at least 165 degrees F. (for 15 seconds). Remove from oven.
- 11) Toss 1/2 cup arugula, 1/2 tsp lemon juice and 1 tsp extra virgin olive oil. Place on pizzezza.
- 12) Evenly sprinkle with 1/16 tsp freshly crackled black pepper. Serve immediately.
- 13) NOTE: If placing on hot tiled buffet warmer for service, place tossed arugula salad on just prior to service.
- 14) Maximum Hot Holding Time: 20 minutes.
- 15) Shelf Life: If left over, do not reuse.
- 16) DRIVE Menu # 828501

Recipe Information

89577



Formal Name: Roasted Garlic White Sauce For Pizza

Name: Sauce-Pizza-White-Roasted Garlic (Odc)

Menu Planning Group: Sauces & Gravies

part of 89659 - Wild Mushroom, Squash & Chicken Pizzetta

Preparation Information

Preparation Date: 11/01/2022 12:28

Yield: 2 - Tablespoon

Shelf Life:

Shelf Life: Use Within 24 To 48 Hours. Ccp-- Reheat Quickly (Per Haccp) To Internal Temperature Of 165 Degrees F. (For 15 Seconds).

Type	Description	Prep Technique	Quantity	UOM	Number
R	Garlic-Roasted, Cloves (Odc)	Pureed	0	Ounce - Weight	81294
I	Water	Warm	2-3/4	Teaspoon	0
I	Bases-Cream Soup		0	Ounce - Weight	420700000
I	Greek Yogurt, Plain, Non Fat, Bulk		3/8	Ounce - Weight	65258
I	Garlic, Whole Clove, Peel, Fresh (Cp)	Chopped	0	Ounce - Weight	39055
I	Pepper-Black, Table Ground - Drive		0	Teaspoon	46743

Step # Preparation

- 1) Pre Prep:
- 2) Prepare sub recipe according to recipe.
- 3) For Service:
- 4) Blend cream base with warm water until dissolved.
- 5) Let sit for 10 minutes.
- 6) Add pureed roasted garlic, yogurt, chopped garlic and pepper. Stir until well blended. CCP-- Hold hot (140 degrees F. or above) for service or cool quickly (per HACCP) to internal temperature of 40 degrees F. or below.
- 7) Shelf Life: Use within 24 to 48 hours. CCP-- Reheat quickly (per HACCP) to internal temperature of 165 degrees F. (for 15 seconds).

Recipe Information

80120

Formal Name: Roasted Chicken Breast

Name: Chicken Breast-Roasted, Random (Odc)

Menu Planning Group: Misc. Item-Sub Recipe-Protein

part of 89659 - Wild Mushroom, Squash & Chicken Pizzetta

Preparation Information

Preparation Date: 11/01/2022 12:28

Yield: 1 - Ounce - Weight

Shelf Life:

Shelf Life: Use Within 24 To 48 Hours. Ccp-- Reheat Quickly (Per Haccp) To Internal Temperature Of 165 Degrees F. (For 15 Seconds).

<u>Type</u>	<u>Description</u>	<u>Prep Technique</u>	<u>Quantity</u>	<u>UOM</u>	<u>Number</u>
I	Chicken Breast-Bnls,SknlS,Raw,Random,Lg		1-1/3	Ounce - Weight	497400000
I	Pepper-Black, Table Ground - Drive		0	Teaspoon	46743
I	Canola Oil		1/4	Teaspoon	233300000

Step # Preparation

- 1) For Service:
- 2) Trim all fat off chicken. Butterfly to flatten to even thickness.
- 3) Season chicken with pepper. Coat with oil.
- 4) Preheat convection oven to 375 degrees F.
- 5) Place chicken on pan in a single layer. CCP-- Roast in a 375 degree F. convection oven for 6 to 8 minutes. Turn chicken over. Roast for 7 to 8 minute or until minimum internal temperature is 165 degrees F. (Instantaneous). CCP-- Cool quickly (per HACCP) to internal temperature of 40 degrees F. or below for use. CCP-- Hold refrigerated at internal temperature of 40 degrees F. or below for use within 48 hours.
- 6) NOTE: Slice chicken for sandwiches and salads against the muscle grain to a thickness of 3/16 inch.
- 7) Shelf Life: Use within 24 to 48 hours. CCP-- Reheat quickly (per HACCP) to internal temperature of 165 degrees F. (for 15 seconds).
- 8) DRIVE Prep #820664

Recipe Information

89863



Formal Name: Roasted Fresh Butternut Squash (1/2")

Name: Squash-Butternut-Roasted-Fresh (1/2")

Menu Planning Group: Misc. Item-Sub Recipe-Veg

part of 89659 - Wild Mushroom, Squash & Chicken Pizzetta

Preparation Information

Preparation Date: 11/01/2022 12:28

Yield: 1-1/2 - Ounce - Weight

Shelf Life:

Shelf Life: Use Within 24 Hours. Ccp-- Reheat Quickly (Per Haccp) To Internal Temperature Of 165 Degrees F. (For 15 Seconds).

<u>Type</u>	<u>Description</u>	<u>Prep Technique</u>	<u>Quantity</u>	<u>UOM</u>	<u>Number</u>
I	Squash-Butternut, Fresh	Peeled & Seeded, Cubed 1/2"	2-2/3	Ounce - Weight	81900000

Step # Preparation

- 1) For Service:
- 2) Place squash in a single layer on sheet pans. Do not overcrowd. Spray with vegetable oil spray (not listed).
- 3) Roast in a preheated 400 degree F. convection (450 degree F. standard) oven for 15 minutes or until lightly browned. Flip once halfway through cooking. CCP-- Minimum internal temperature should be 140 degrees F. or above. CCP-- Hold hot (140 degrees F. or above) or cool quickly (per HACCP) to internal temperature of 40 degrees F. or below for service.
- 4) Shelf Life: Use within 24 hours. CCP-- Reheat quickly (per HACCP) to internal temperature of 165 degrees F. (for 15 seconds).

Recipe Information

89861



Formal Name: Roasted Mushroom Medley

Name: Mushroom-Medley-Roasted (Mind)

Menu Planning Group: Misc. Item-Sub Recipe-Veg

part of 89659 - Wild Mushroom, Squash & Chicken Pizzetta

Preparation Information

Preparation Date: 11/01/2022 12:28

Yield: 1 - Ounce - Weight

Shelf Life:

Shelf Life: Use Within 24 Hours. Ccp-- Reheat Quickly (Per Haccp) To Internal Temperature Of 165 Degrees F. (For 15 Seconds).

<u>Type</u>	<u>Description</u>	<u>Prep Technique</u>	<u>Quantity</u>	<u>UOM</u>	<u>Number</u>
I	Mushrooms-Button, Fresh	Quartered	1/2	Ounce - Weight	84939
I	Mushrooms-Shiitake, Fresh	Stemmed, Quartered	1/2	Ounce - Weight	217200000
I	Mushrooms-Cremeni, Fresh	Quartered	1/2	Ounce - Weight	265600000

Step # Preparation

- 1) For Service:
- 2) Place mushrooms in a single layer on sheet pans. Do not overcrowd. Spray with vegetable oil spray (not listed).
- 3) Roast in a preheated 400 degree F. convection (450 degree F. standard) oven for 5 to 8 minutes or until lightly browned. Flip once halfway through cooking. CCP-Minimum internal temperature should be 140 degrees F. or above. (for 15 seconds). CCP-Hold hot (140 degrees F. or above) or cool quickly (per HACCP) to internal temperature of 40 degrees F. or below for service.
- 4) Shelf Life: Use within 24 hours. CCP-- Reheat quickly (per HACCP) to internal temperature of 165 degrees F. (for 15 seconds).

Recipe Information

84974



Formal Name: Lemon Juice (True Lemon)

Name: Juice-Lemon (Using True Lemon Pkts)

Menu Planning Group: Misc. Items

part of 89659 - Wild Mushroom, Squash & Chicken Pizzetta

Preparation Information

Preparation Date: 11/01/2022 12:28

Yield: 1/2 - Teaspoon

Shelf Life:

Shelf Life: Use Within 3 Days.

<u>Type</u>	<u>Description</u>	<u>Prep Technique</u>	<u>Quantity</u>	<u>UOM</u>	<u>Number</u>
I	Zz-True Lemon Juice Mix Crystals		0	100gram Pkgs	80219
I	Water		1/2	Teaspoon	0

Step # Preparation

- 1) Combine True Lemon crystals and water. Mix well. CCP-- Hold refrigerated at internal temperature of 40 degrees F. or below for use.
- 2) Shelf Life: Use within 3 days.

Recipe Information

81294



Formal Name: Roasted Garlic Cloves

Name: Garlic-Roasted, Cloves (Odc)

Menu Planning Group: Misc. Item-Sub Recipe-Veg

part of 89659 - Wild Mushroom, Squash & Chicken Pizzetta

Preparation Information

Preparation Date: 11/01/2022 12:28

Yield: 0 - Ounce - Weight

Shelf Life:

Shelf Life: Use Within 48 Hours. Ccp-- Reheat Quickly (Per Haccp) To Internal Temperature Of 165 Degrees F. (For 15 Seconds).

<u>Type</u>	<u>Description</u>	<u>Prep Technique</u>	<u>Quantity</u>	<u>UOM</u>	<u>Number</u>
I	Garlic, Whole Clove, Peel, Fresh (Cp)	Whole Cloves	0	Ounce - Weight	39055

Step # Preparation

- 1) Spray sheet pans with vegetable oil spray (not listed). Place garlic cloves on sheet pans.
- 2) Roast in a preheated 350 degree F. convection (400 degree F. standard) oven for 20 minutes or until lightly golden. CCP-Minimum internal temperature should be 140 degrees F. or above. (for 15 seconds). CCP-Cool quickly (per HACCP) to internal temperature of 40 degrees F. or below for use.
- 3) Shelf Life: Use within 48 hours. CCP-- Reheat quickly (per HACCP) to internal temperature of 165 degrees F. (for 15 seconds).