

# Taco Pizza

A HEALTHY, DELICIOUS, PLANT-BASED RECIPE

MEETS USDA GUIDELINES FOR K12 AND CHILDCARE PROGRAMS

Process # 2 – Same Day Service

Yield

50 Servings (48)

100 Servings (96)

Skill Level: Advanced

Ingredients	Weight	Measure	Weight	Measure
Pizza crust, par-baked, 16 inch, whole grain rich OR Flatbread, individual round or square		6 each OR 50 each		12 each OR 100 each
Meatless sausage-style crumbles, 1 oz. = 1 meat alternate	5 lbs. 2 oz.		10 lbs. 4 oz.	
Oil, olive or vegetable		½ Cup		1 cup
<b>Bean Spread</b>				
Beans, great northern, cooked, drained OR Beans, garbanzo, cooked, drained		2 ½-#10 cans OR 1 ½ gallons + 1 cup		5-#10 cans OR 3 gallons + 1 pint
Lemon juice		1 ½ Tbsp.		3 Tbsp.
Onion powder		1 Tbsp.		2 Tbsp.
Garlic powder		1/8 cup		1/4 cup
Salt		1 ½ Tbsp.		3 Tbsp.
Pepper, black		1 ½ Tbsp.		3 Tbsp.
Hot Sauce		1 Tbsp.		2 Tbsp.
Oil, olive or vegetable		1 ½ cups		1 pint + 1 cup
Salsa, canned		¾ gallon + ½ cup		1 ½ gallons + 1 cup
Tomatoes, finely diced or sliced	2 lbs.		4 lbs.	
Onions, sliced	2 lbs.		4 lbs.	

HACCP - Standard Operating Procedure - Use hand washing procedures before starting recipe.

HACCP- Standard Operating Procedure- Wash all produce before starting this recipe.

## Preparation

1. To prepare bean spread: Add beans, onion powder, garlic powder, salt, pepper, lemon juice, hot sauce and oil to VCM or food processor. Mix until smooth.
2. Transfer bean mixture to pan, cover and steam until warm.
3. Steam sausage-style crumbles until thawed and warm. Keep in warmer.
3. Place flatbread on sheet pans or pan up pizza crust.
4. Brush each flatbread or pizza with a small amount of oil.
5. Scoop 1-#16 scoop (1/4 cup) of bean spread evenly on each flatbread or 1 pint (2 cups) over each pizza.
6. Spread 1 ounce of sausage crumbles over each flatbread or 8 ounces over 16 inch crust.
7. Top each flatbread or pizza with the tomatoes and onions.
8. Bake at 375°F in convection oven for 5 to 8 minutes or until pizzas reach 145°F for 15 seconds.

Do not overbake.

# Taco Pizza Continued

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HACCP Critical Control Point: Hold at internal temperature of 135°F or above.

## Serving Information

Each serving provides 2 meat/meat alternates, 2 ounce equivalent grains, 1/4 red/orange vegetable and 1/8 other vegetable (if onion used).

## Nutrition Information per serving \*From USDA Nutrient Database

Calories: 420 Total Fat: 14g Saturated Fat: 1g Monounsaturated Fat: 6g Polyunsaturated Fat: 1g Trans Fat: 0g  
Cholesterol: 0mg Carbohydrate: 57g Fiber: 11g Total Sugar: 6g Protein: 21g Sodium: 723mg Vitamin A: 23µg  
Vitamin C: 7mg Calcium: 124mg Iron: 8mg Folate: 83µg

