

## 75035: PIZZA ANDOUILLE

Portion: 1 Pizza	\$1.51	12 Portions	\$18.09	24 Portions	\$36.17	36 Portions	\$54.26	48 Portions	\$72.34
DOUGH PIZZA PRESHEET 7"		12 EACHES	\$5.24	24 EACHES	\$10.48	36 EACHES	\$15.71	48 EACHES	\$20.95
CORN MEAL		4 TBS	\$0.04	8 TBS	\$0.07	12 TBS	\$0.11	1 CUP	\$0.15
PIZZA SAUCE		3 CUP	\$0.96	1 QRT 2 CUP	\$1.92	2 QRT 1 CUP	\$2.89	3 QRT	\$3.85
MOZZARELLA PT SKIM, shredded		1 LB 8 OZ	\$3.73	3 LB	\$7.46	4 LB 8 OZ	\$11.19	6 LB	\$14.93
ANDOUILLE SAUSAGE, cooked, sliced thin		1 LB 8 OZ	\$4.61	3 LB	\$9.21	4 LB 8 OZ	\$13.82	6 LB	\$18.43
ROASTED TOMATO, diced 1" R 71559		12 1 OZ PORTIONS	\$1.57	24 1 OZ PORTIONS	\$3.13	36 1 OZ PORTIONS	\$4.70	48 1 OZ PORTIONS	\$6.26
GRILLED or ROAST GREEN PEPPERS, diced 1" R 72510		12 1 OZ PORTIONS	\$1.13	24 1 OZ PORTIONS	\$2.26	36 1 OZ PORTIONS	\$3.38	48 1 OZ PORTIONS	\$4.51
GRILLED or ROASTED ONIONS, diced 1" R 72767		12 1 OZ PORTIONS	\$0.70	24 1 OZ PORTIONS	\$1.40	36 1 OZ PORTIONS	\$2.10	48 1 OZ PORTIONS	\$2.80
SCALLIONS, chopped, garnish after cookin		4 TBS	\$0.12	8 TBS	\$0.23	12 TBS	\$0.35	1 CUP	\$0.47

- Methods:
1. Spray dough with pan spray, cover, place in warm place or proof box, let rise until double in size
  2. Dust work surface and rim of pizza with cornmeal. Stretch dough to 8 inch diameter
  3. Place on coated pizza screen, evenly spread 2 oz (4 TB) of pizza sauce up to 1/2" of the edge of the dough
  4. Evenly distribute 2 oz mozzarella, 2 oz andouille sausage, 1 oz roasted tomatoes, 1 oz grilled or roasted green peppers, and 1 oz grilled or roasted onion
  5. Bake at 490°F for 5 minutes until crust is light golden CCP -- minimum internal temperature of 165°F or above
  6. Garnish cooked pizza with 1 tsp scallions

Shelf Life: If leftover, do not reuse

**Per Pizza**

- 1 ea 7" presheeted dough
- 1 tsp cornmeal
- 4 TB pizza sauce (2 oz)
- 2 oz mozzarella, shredded
- 2 oz andouille sausage, cooked, sliced thin
- 1 oz roasted tomatoes, diced 1"

**Allergens (including sub recipes): Milk,Wheat**

Vegan Type: Non Vegan

1 oz grilled or roasted green peppers, diced 1"

1 oz grilled or roasted onions, diced 1"

Goes on after baking: 1 tsp chopped scallions

## Sub Recipe 71559: ROASTED TOMATO SLICES oz

Portion: 1 OZ	\$0.13	12 Portions	\$1.57	24 Portions	\$3.13	36 Portions	\$4.70	48 Portions	\$6.27
PLUM TOMATOES, sliced 1/4"		1 LB 8 OZ	\$1.33	3 LB	\$2.66	4 LB 8 OZ	\$3.98	6 LB	\$5.31
OIL OLIVE		3 TBS	\$0.20	6 TBS	\$0.40	9 TBS	\$0.60	12 TBS	\$0.80
KOSHER SALT		3/4 TSP	\$0.00	1 1/2 TSP	\$0.01	2 1/4 TSP	\$0.01	1 TBS	\$0.01
BLACK PEPPER table grind		3/4 TSP	\$0.04	1 1/2 TSP	\$0.07	2 1/4 TSP	\$0.11	1 TBS	\$0.14

- Methods:
1. Evenly spread tomato slices on a sheet pan
  2. Drizzle the tomato slices with olive oil and season with salt and pepper
  3. Roast in 400' oven for 4 to 6 minutes or until lightly browned
  4. Use a spatula to carefully transfer the tomato slices to a lined sheet pan
  5. CCP- Hold at 40°F or below for use

Shelf Life: Use within 24 to 48 hours.

**Allergens (including sub recipes):**

Vegan Type: Vegan

## Sub Recipe 72510: PEPPERS GREEN GRILLED 1 OZ

Portion: 1 OZ	\$0.09	12 Portions \$1.13	24 Portions \$2.26	36 Portions \$3.39	48 Portions \$4.51
GREEN PEPPERS, deseed, quartered		15 OZ \$0.89	1 LB 14 OZ \$1.77	2 LB 13 OZ \$2.66	3 LB 12 OZ \$3.54
OIL OLIVE VEG BLEND		6 TBS \$0.19	12 TBS \$0.38	1 CUP 2 TBS \$0.57	1 CUP 8 TBS \$0.76
GARLIC, fresh, chopped		1/4 TSP \$0.01	1/2 TSP \$0.01	3/4 TSP \$0.02	1 TSP \$0.02
SALT		1/4 TSP \$0.00	1/2 TSP \$0.00	3/4 TSP \$0.00	1 TSP \$0.00
BLACK PEPPER, table grind		1/8 TSP \$0.01	1/4 TSP \$0.01	3/8 TSP \$0.02	1/2 TSP \$0.02
BALSAMIC VINEGAR		1 TBS \$0.04	2 TBS \$0.08	3 TBS \$0.12	4 TBS \$0.16

- Methods:
1. Remove seeds from peppers, quarter lengthwise
  2. Combine oil, garlic, salt, pepper and balsamic vinegar, mix well
  3. Toss peppers with balsamic marinade
  4. Grill peppers on each side until well charred, CCP- Minimum internal temperature of 140°F (for 15 seconds)
  5. CCP- Hold hot at 140°F or above or cool quickly (per HACCP) to 40°F or below

Shelf Life: Use within 24 hours

**Allergens (including sub recipes):**

Vegan Type: Vegan

## Sub Recipe 72767: ONIONS SPANISH GRILLED 1 OZ

Portion: 1 OZ	\$0.06	12 Portions \$0.70	24 Portions \$1.40	36 Portions \$2.10	48 Portions \$2.80
ONIONS SPANISH		1 LB 1 1/2 OZ \$0.52	2 LB 3 OZ \$1.04	3 LB 4 1/2 OZ \$1.56	4 LB 6 OZ \$2.08
OIL OLIVE VEG BLEND		4 TBS \$0.13	8 TBS \$0.25	12 TBS \$0.38	1 CUP \$0.51
GARLIC, fresh, chopped		1/4 TSP \$0.01	1/2 TSP \$0.01	3/4 TSP \$0.02	1 TSP \$0.02
SALT		1/4 TSP \$0.00	1/2 TSP \$0.00	3/4 TSP \$0.00	1 TSP \$0.00
BLACK PEPPER, table grind		1/8 TSP \$0.01	1/4 TSP \$0.01	3/8 TSP \$0.02	1/2 TSP \$0.02
BALSAMIC VINEGAR		1 TBS \$0.04	2 TBS \$0.08	3 TBS \$0.12	4 TBS \$0.16

- Methods:
1. Slice onions into 3/8" thick slices
  2. Combine oil, garlic, salt, pepper and balsamic vinegar, mix well
  3. Toss onions with balsamic marinade
  4. Grill onions on each side for 2-3 minutes, CCP- Minimum internal temperature of 140°F (for 15 seconds) or roast in 450°F oven for 4 to 6 minutes
  5. CCP- Hold hot at 140°F or above or cool quickly (per HACCP) to 40°F or below

Shelf Life: Use within 24 hours

**Allergens (including sub recipes):**

Vegan Type: Vegan