

# Kentucky Dept. of Education

**001400 - Chicken Fiesta Pizza**

**Recipe HACCP Process: #2 Same Day Service**

Source: Jr. Chef 2017  
 Number of Portions: 48  
 Size of Portion: slice

Meat/Alt: 1.25 oz  
 Grains: 1.5 oz  
 Fruit: 0 Cup  
 Vegetable: 1 Cup  
 Milk: 0 Cup

Alternate Menu Name: Anderson Co. HS

903997 Active Yeast.....	8 Teaspoon	Pizza Crust: In a large bowl mix together yeast and warm water allow to sit for 10 minutes or until foamy. Stir in extra virgin olive oil and salt. Add the flour about 1/2 cup at a time until dough starts to form. When dough has started to pull away from the sides of the bowl use your hands to incorporate and knead the rest of the flour into the dough on a lightly floured surface. Roll dough out to 1/4 inch thick and place on a pizza stone or well-oiled pizza pan. Bake pizza in preheated oven for 5 minutes.
014429 WATER,MUNICIPAL.....	4 Cup warm	
002047 SALT, TABLE.....	4 TSP	
903846 Extra Virgin Olive Oil.....	12 TSP	
051563 Flour, White Whole Wheat/Enriched 60/40 Blend.....	10 CUP	Sauce: In a sauce pan, over medium heat, saute jalapenos and olive oil. Add butter to sauce pan and melt. Add flour and cook one minute while stirring. Whisk in broth until smooth, and heat until mixture is thick and bubbly. Add cream cheese and stir until melted. Stir in cilantro.
903846 Extra Virgin Olive Oil.....	12 TSP	
799946 Jalapenos, seeded and finely diced.....	16 pepper	
799968 CILANTRO.....	8 TBSP	
001186 CHEESE, CREAM, FAT FREE.....	16 OZ	
902921 Margarine, melted.....	1 CUP	
051563 Flour, White Whole Wheat/Enriched 60/40 Blend.....	1 CUP	Toppings: Boil and shred chicken. In a large skillet, saute onions, minced garlic, red bell peppers, yellow squash, zucchini and corn in 2 TBSP of olive oil. Mix in black beans, cooked chicken, cumin and chili powder. Season with salt and pepper to taste. Add 1 cup spinach to mixture and heat until spinach is slightly wilted.
903909 Chicken Broth, Low Sodium.....	64 OZ	
902467 Chicken Breast Skinless Boneless USDA Cooked....	64 oz. diced	
799941 SPINACH, RAW.....	8 CUP, chopped	
011641 Squash, Yellow.....	4 CUP, chopped	
011953 Zucchini.....	4 Cup chopped	
903892 PEPPERS RED SWEET,.....	16 each, julienned	
902853 Corn Frozen USDA.....	4 CUP	
903782 Black Beans, drained and rinsed.....	4 CUP	
903846 Extra Virgin Olive Oil.....	1 CUP	
011282 ONIONS, RAW.....	2 CUP, finely chopped	
799902 CUMIN, GROUND.....	5 TBSP + 1 TSP	
002009 CHILI POWDER.....	4 TSP	
002028 PAPRIKA.....	4 TSP	
799940 LETTUCE, COS OR ROMAINE, RAW.....	16 CUP, shredded	Pizza: Spread 3/4 of sauce mixture on pizza crusts. Layer the topping mixture over sauce. Bake at 450 degrees for 10 minutes or until golden. Slice pizza into 6 slices. Top with romaine lettuce and tomatoes. Garnish with remaining sauce and cilantro.
902504 Roma Tomatoes, diced.....	16 each	
		Hold at 135 degrees or higher for service.

\*Nutrients are based upon 1 Portion Size (slice)

**\*N/A\*** - denotes a nutrient that is either missing or incomplete for an individual ingredient

**\*** - denotes combined nutrient totals with either missing or incomplete nutrient data

**1** - denotes optional nutrient values

**2** - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

**NOTICE:** The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

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Calories	330 kcal	Cholesterol	*1.13* mg	Sugars	*1.04* g	Calcium	*71.65* mg	35.69%	Calories from Total Fat
Total Fat	13.10 g	Sodium	412.76 mg	Protein	19.82 g	Iron	*2.13* mg	8.76%	Calories from Sat Fat
Saturated Fat	3.21 g	Carbohydrate	34.41 g	Vitamin A	*2278.34* IU	Water <sup>1</sup>	*67.98* g	*0.00%*	Calories from Trans Fat
Trans Fat <sup>2</sup>	*0.00* g	Dietary Fiber	*3.35* g	Vitamin C	*10.65* mg	Ash <sup>1</sup>	*1.30* g	41.68%	Calories from Carbohydrates
								24.00%	Calories from Protein

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