Recipe Name: Beef Breakfast Pizza Ole Recipe Source: Kansas Beef Council Food Based Standardized Recipe Form

Ingredients	100 Servings		<u>50</u> Servings		Directions		
	Weight	Measure	Weight	Measure			
Raw ground beef (80% lean)	10 lb		5 lb		Combine beef, garlic powder, onion powder, sage and crushed red pepper in large bowl.		
Garlic powder		½ cup		¼ cup	Mix lightly, but thoroughly. Brown seasoned		
Onion powder		½ cup		¼ cup	beef, breaking into 1/2-inch crumbles and stirring occasionally until internal temperature reaches 160°F. *		
Rubbed sage		¼ cup		2 Tbsp			
Crushed red pepper, (optional)		2 Tbsp		1 Tbsp			
Salsa verde		2 quarts		1 quart	Stir in salsa verde. Keep warm and set aside.		
					Preheat oven to 400°F. Arrange frozen crusts		
Frozen pre-proofed 17- ounce whole-grain pizza crust		10		5	on greased sheet pan. Bake 8 to 15 minutes or per package instructions. Remove from oven. Top each crust with 18 ounces beef		
Fresh diced tomatoes		12 cups		6 cups	mixture, 12 oz tomatoes, 11 oz scrambled		
Cooked liquid eggs, scrambled	8 lb		4 lb		eggs and 4.8 oz cheese. *		
Shredded reduced-fat Mexican cheese blend	3 lb		1-1/2 lb		Increase oven temperature to 425°F. Bake pizzas 8 to 10 minutes or until internal temperature reaches 165°F, crust is golden		
Thinly sliced green onions		5 cups		2-1/2 cups	brown and cheese is melted.		
Salsa verde		as needed		as needed	Remove from oven; top with green onions. Cut each crust into 10 slices, 10 servings per pizza.		
					Serve with additional salsa, as desired.		
					CCP: Heat to 160°F or higher for 15 seconds. CCP: Hold hot for service at 135°F or higher.		
					CCP: Hold at 41°F or below for cold service.		

	Components: 2.25 oz eq M/MA; 1.5 oz eq Grains; 0.25 cup Vegetables (Other Sub- Group)
	Serving Size: 1 slice (10 servings per pizza)
	HACCP Process 2 * Cooking instructions are for fresh or thoroughly thawed ground beef. Ground beef should be cooked to an internal temperature of 160°F. Color is not a reliable indicator of ground beef doneness.
	* If pizza crusts dries out before topping, coat edges and top of crusts with nonstick cooking spray before baking.

Provides:

Yield: 50 servings:

Serving Size: 177.0 gm (Weight or Volume)

100 servings: S

Serving Size: 177.0 gm (Weight or Volume)

Nutrients per Serving

Calories	278	Dietary Fiber	1.5 gm	Vitamin B12	1.8 mcg
Protein	20.0 gm	Total sugar (not added sugar)	3.6 gm	Iron	3.0 mg
Carbohydrate	26.0 gm	Cholesterol	35.0 mg	Vitamin B6	0.2 mg
Fat	10.0 gm	Sodium	472.0 mg	Selenium	8.9 mcg
Saturated Fat	3.6 gm	Zinc	3.0 mg	Phosphorus	158.0 mg

A serving of this recipe is an excellent source of protein, vitamin B12, and zinc and a good source of vitamin B6, selenium, and phosphorus.

For more information contact: NY Beef Council 315-339-6922/www.nybeef.org

