**Recipe Name: Personal Beef Pizzas** 

## **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)	13 lb		6-1/2 lb		Combine ground beef, fennel seeds, coriander seeds, garlic powder, paprika, black pepper		
Fennel seeds		1/4 cup + 2 Tbsp		3 Tbsp	and crushed red pepper in large bowl. Mixing lightly, but thoroughly. Brown seasoned		
Coriander seeds		4 tsp		2 tsp	ground beef, breaking into 1/2-inch crumbles		
Garlic powder		4 tsp		2 tsp	and stirring occasionally until internal		
Paprika		4 tsp		2 tsp	temperature reaches 160°F. Drain. *		
Black pepper		4 tsp		2 tsp	Stir in 1/3 pizza sauce; cook until heated		
Crushed red pepper (optional)		2 to 4 tsp		1 to 2 tsp	through, about 2 to 3 minutes, stirring frequently. Keep warm and set aside.  Place sandwich thins, cut-side up, on sheetpan. Spoon 1 ounce pizza sauce on each sandwich thin half. Top with 1 ounce beef mixture. Sprinkle 1 tablespoon cheese on		
Pizza sauce, divided		2 gallons + 1 quart		1 gallon + 1 pint			
Whole grain sandwich thins (2 oz each)		100 sandwiches		50 sandwiches			
Mozzarella cheese, shredded	48 oz		24 oz		each half.		
Sliced black or green		As needed		as needed	Top pizzas with optional toppings before cooking, as desired.		
olives, sliced red or yellow bell peppers, sliced red onions (optional)					Preheat broiler to high or conventional oven to 425°F. Place sheet pan of pizzas in broiler so surface of cheese is 3 to 4 inches from heat or		
					in preheated oven. Broil or bake 4 to 5 minutes or until cheese is melted and bubbly.		
					Serve hot.		
					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: 2.5 oz eq M/MA; 2 oz eq Grains 0.25 cup Vegetables (Re/Orange Sub-Group)  Serving Size: 2 Sandwich thin halves  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.
	ground beer doneriess.

Provides: Yield: 50 servings: Serving Size: 183.0 gm (Weight or Volume

**100 servings:** Serving Size: 183.0 gm (Weight or Volume)

## **Nutrients per Serving**

Calories	296	Dietary Fiber	7.0 gm	Vitamin B12	1.4 mcg
Protein	19.9 gm	Total Sugar (not added sugar)	5.5gm	Iron	3.1 mg
Carbohydrate	32.0 gm	Cholesterol	44.0 mg	Vitamin B6	0.3 mg
Fat	11.6 gm	Sodium	595.0 mg	Selenium	12.4 mcg
Saturated Fat	4.5 gm	Zinc	3.3 mg	Phosphorus	210.0 mg

A serving of this recipe is an excellent source of protein, dietary fiber, niacin, vitamin B12, zinc and phosphorus and a good source of riboflavin, iron, selenium, and potassium.

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