

Vegetarian Pizza









Recipe Rating	
Total Time	65 Minutes
Cooking Time	50 Minutes
Total Labour	15 Minutes
Knife Skills	Basic

Equipment
Chef's knife/Peeler/Cutting Board Spoon/Spatula/Pizza Cutter ½ size- 2" deep production pans Bulk Retherm Cart (or regular oven) or Tray Service Retherm Cart

Nutrition Facts	
Valeur nutritive	
Per 1 serv (124g) / par 1 serv (124g)	
Amount	% Daily Value
Teneur	% valeur quotidienne
Calories / Calories	210
Fat / Lipides 8g	12%
Saturated / satures 3.5g	
+ Trans / trans 0g	18%
Cholesterol / Cholesterol	20mg
Sodium / Sodium	370mg
Carbohydrate / Glucides	26g
Fibre / Fibres 2g	8%
Sugars / Sucres 4g	
Protein / Proteines	11g
Vitamin A / Vitamine A	4%
Vitamin C / Vitamine C	15%
Calcium / Calcium	20%
Iron / Fer	6%

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	25 Portions		50 Portions	
	Metric	Standard	Metric	Standard
Pizza Crust, Cooked	980 gm	4.3 Lbs	1.96 Kg	8.6 Lbs
Tomato Paste	315 gm	11.1 oz	630 gm	1.4 Lbs
Roma Tomatoes, Fresh, Diced	500 gm	1.1 Lbs	1 Kg	2.2 Lbs
Mushrooms, Fresh, Sliced	415 gm	14.6 oz	830 gm	1.8 Lbs
Onions, Fresh, Diced	150 gm	5.3 oz	300 gm	10.6 oz
Mozzarella Cheese, Shredded	750 gm	1.7 Lbs	1.5 Kg	3.3 Lbs

Method	
	<p>1. Thaw prepared pizza dough.</p> <p>Wash Roma tomatoes and mushrooms. Peel onions. Dice Roma tomatoes and onions. Slice mushrooms thinly.</p> 
	<p>2. Build the pizza in layers, with the pizza crust, covered with pizza sauce. Add the vegetables over the top of the sauce. Cover the pizza with a layer of mozzarella cheese.</p>
	<p>3. Cook whole or for a Multigen, cut into half and transfer to ½ size- 2” deep production pans that have been prepared with nonstick spray.</p> <p>Cover the middle half of the pan with aluminum foil, leaving the ends uncovered. Place pan in Multigen for 50 minutes.</p> 
	<p>4. Bulk: remove from Multigen and serve alone or with a side dish.</p> <p>Cold Plating: place raw pizza slice on serving plate. Place on the hot side of the tray to retherm prior to service.</p> <p>Serve Hot.</p>
Garnish: n/a	
Food Accompany: Side salad or side vegetable dish	