

Broccoli Feta Pizza




Recipe Rating	
Total Time	60 Minutes
Cooking Time	40 Minutes
Total Labour	20 Minutes
Knife Skills	Basic

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

Nutrition Facts	
Valeur nutritive	
Per 1 serv (189g) / par 1 serv (189g)	
Amount	% Daily Value
Teneur	% valeur quotidienne
Calories / Calories 360	
Fat / Lipides 16g	25%
Saturated / satures 7g	
+ Trans / trans 0g	34%
Cholesterol / Cholesterol 60mg	
Sodium / Sodium 710mg	30%
Carbohydrate / Glucides 36g	12%
Fibre / Fibres 2g	10%
Sugars / Sucres 3g	
Protein / Proteines 15g	
Vitamin A / Vitamine A	2%
Vitamin C / Vitamine C	35%
Calcium / Calcium	15%
Iron / Fer	10%


	25 Portions		50 Portions	
	Metric	Standard	Metric	Standard
Pizza Crust	1.4 Kg	3.1 Lbs	2.8 Kg	6.2 Lbs
Broccoli Florets, Fresh	500 gm	1.1 Lbs	1 Kg	2.2 Lbs
Pizza Sauce	1 L	1.1 quarts	2 L	2.2 quarts
Chicken, Cooked, Diced	1 Kg	2.2 Lbs	2 Kg	4.4 Lbs
Feta Cheese, Crumbled	750 gm	1.7 Lbs	1.5 Kg	3.4 Lbs

Method




1. Thaw prepared pizza dough.

Wash and blanch broccoli florets.




2. Build the pizza in layers, with the pizza crust, covered with pizza sauce. Add the broccoli florets and chicken over the top of the sauce. Cover the pizza with a layer of feta cheese.



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.

Cover the middle half of the pan with aluminum foil, leaving the ends uncovered. Place pan in Multigen for 40 minutes.



4. **Bulk:** remove from Multigen and serve alone or with a side dish.

Cold Plating: place raw pizza slice on serving plate. Place on the hot side of the tray to retherm prior to service.

Serve Hot.

Garnish: **n/a**

Food Accompany: **Side salad or vegetable side dish**