

## 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) <b>or</b> Tray Service Retherm				
Cart				

Nutrition Facts Valeur nutritive				
Per 1 serv (189g) / par 1 serv (189g)				
Amount % Daily Teneur % valeur quoti				
Calories / Calories 360				
Fat / Lipides 16q	25%			
Saturated / satures 7g				
+ Trans / trans 0g	34%			
Cholesterol / Cholesterol 60mg				
Sodium / Sodium 710mg	30%			
Carbohydrate / Glucides 36q	12%			
Fibre / Fibres 2q	10%			
Sugars / Sucres 3q				
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.



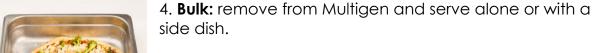
2. Build the pizza in layers, with the pizza crust, covered with pizza sauce. Add the broccoli florets and chicken over the top of the sauce. Cover the pizza with a layer of feta cheese.



minutes.

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





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

erve Hot.

Garnish: n/a

Food Accompany: Side salad or vegetable side dish

