Mediterranean 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 ½ size- 2" deep production pans Bulk Retherm Cart (or regular oven) **or** Tray Service Retherm Cart

Nutrition Facts
Valeur nutritive

Per 1 serv (114g) / par 1 serv (114g)

Amount / Teneur	% Daily Value / % valeur quotidienne
Calories / Calories 270	
Fat / Lipides 12g	19%
Saturated / satures 5g + Trans / trans 0g	26%
Cholesterol / Cholesterol 50mg	
Sodium / Sodium 430mg	18%
Carbohydrate / Glucides 23g	8%
Fibre / Fibres 1g	5%
Sugars / Sucres 1g	
Protein / Proteines 16g	
Vitamin A / Vitamine A	0%
Vitamin C / Vitamine C	8%
Calcium / Calcium	15%
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
Pesto Sauce	240 gm	8.5 oz	480 gm	1.1 Lbs
Chicken, Breast Strips, Cooked	800 gm	1.8 Lbs	1.6 Kg	3.6 Lbs
Red Onions, Diced	150 gm	5.3 oz	300 gm	10.6 oz
Black Olives, Pitted	150 gm	5.3 oz	300 gm	10.6 oz
Cheddar Cheese, Grated	500 gm	1.1 Lbs	1 Kg	2.2 Lbs
Basil, Fresh	35 gm	1.2 oz	70 gm	2.4 oz

Method

1. Thaw prepared pizza dough.

Peel and slice red onions.

2. Build the pizza in layers, with the pizza crust, covered with pesto sauce. Add the black olives, red onions, basil and chicken over the top of the sauce. Cover the pizza with a layer of cheddar 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**

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