

CHEESE PITA PIZZA

Yield 100

Portion 2-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
234 cal	37 g	10 g	5 g	15 mg	450 mg	163 mg

Ingredient

BREAD,PITA,WHITE,5-INCH
 SAUCE,PIZZA,CANNED
 CHEESE,MOZZARELLA,SHREDDED

Weight

13-1/4 lbs
 7-1/4 lbs
 4 lbs

Measure

100 each
 3 qts
 1 gal

Issue**Method**

- 1 Place 15 pitas on each sheet pan.
- 2 Spread 2 tablespoons pizza sauce evenly on each pita.
- 3 Sprinkle 1/4 cup cheese over sauce on each pizza.
- 4 Using a convection oven, bake at 450 F. 5 minutes on high fan, closed vent or until cheese starts to turn golden.