

Tijuana Taco Pizza

ADAPTED FROM CHAPEL-HILL-CARRBORO CITY SCHOOLS
HEALTHY, DELICIOUS, MEAT-FREE RECIPE FOR K-12 SCHOOLS



THE HUMANE SOCIETY
OF THE UNITED STATES

Process # 2 – Same Day Service

YIELD:

50 Servings (48)

100 Servings (96)

Ingredients	Weight	Measure	Weight	Measure
Pizza crust, par-baked, 16 inch, whole grain rich OR Flatbread, individual round or square		6 each OR 50 each		12 each OR 100 each
Meatless sausage-style crumbles, similar to Beyond Meat	5 lbs. 2 oz.		10 lbs. 4 oz.	
Oil, olive or vegetable		½ Cup		1 cup
Bean Spread:				
Beans, great northern, cooked, drained OR Beans, garbanzo, cooked, drained		1 ½ gallons + 1 cup		3 gallons + 1 pint
Lemon juice		1 ½ Tbsp.		3 Tbsp.
Onion powder		1 Tbsp.		2 Tbsp.
Garlic powder		1/8 cup		1/4 cup
Salt		1 ½ Tbsp.		3 Tbsp.
Pepper, black		1 ½ Tbsp.		3 Tbsp.
Hot Sauce		1 Tbsp.		2 Tbsp.
Oil, olive or vegetable		1 ½ cups		1 pint + 1 cup
Salsa, canned		¾ gallon + ½ cup		1 ½ gallons + 1 cup
Tomatoes, finely diced or sliced	2 lbs.		4 lbs.	
Onions, sliced	2 lbs.		4 lbs.	

HACCP - Standard Operating Procedure - Use hand washing procedures before starting recipe.

HACCP- Standard Operating Procedure- Wash all produce before starting this recipe.

Preparation

1. To prepare bean spread: Add beans, onion powder, garlic powder, salt, pepper, lemon juice, hot sauce and oil to VCM or blender. Mix until smooth.
2. Transfer bean mixture to pan, cover and steam until warm.
3. Steam sausage-style crumbles until thawed and warm. Keep in warmer.
3. Place flatbread on an 18'x24'x1' bun pan or pan up pizza crust.
4. Brush each flatbread or pizza with a small amount of oil.
5. Scoop 1-#16 scoop (1/4 cup) of bean spread evenly on each flatbread or 1 pint (2 cups) over each pizza.
6. Scoop 1-#16 scoop (1/4 cup) or 1 pint (2 cups) over the bean mixture.

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7. Spread 1 ounce of sausage crumbles over each flatbread or 8 ounces over 16 inch crust.
8. Top each flatbread or pizza with the tomatoes and onions.
9. Bake at 375°F in convection oven for 5 to 8 minutes or until pizzas reach 145°F for 15 seconds.
Do not overbake.

HACCP Critical Control Point: Hold at internal temperature of 135°F or above.

Serving Information

Each serving provides 2 meat/meat alternates, 2 ounce equivalent grains, 1/4 red/orange vegetable and 1/8 other vegetable (if onion used).

Nutrition Information

 *From USDA Nutrient Database

Calories: 415 Total Fat: 17g Saturated Fat: 2g Carbohydrate: 47g (8g Fiber) Protein: 17g Sodium: 803mg