

MEXICAN BREAKFAST PIZZA

Yield 100

Portion 1 Piece

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
364 cal	50 g	26 g	6 g	6 mg	880 mg	189 mg

Ingredient

COOKING SPRAY, NONSTICK
 DOUGH, PIZZA
 SAUCE, SALSA
 PEPPER, BLACK, GROUND
 SALT
 EGG SUBSTITUTE, PASTEURIZED
 CHEESE, MONTEREY JACK, REDUCED FAT, SHREDDED
 BEANS, BLACK, CANNED, DRAINED
 POTATOES, WHITE, FROZEN, SHREDDED, HASHBROWN

Weight

2 oz
 16 lbs
 5-3/8 lbs
 1/8 oz
 1/4 oz
 15-1/2 lbs
 6 lbs
 5-1/3 lbs
 5-1/2 lbs

Measure

1/4 cup 1/3 tbsp
 2 qts 2 cup
 1/8 tsp
 1/8 tsp
 1 gal 3 qts
 1 gal 2 qts
 2 qts 1-1/2 cup
 2 qts 3-7/8 cup

Issue

Method

- 1 Lightly spray sheet pans with non-stick cooking spray.
- 2 Shape dough into four 4 lb pieces. Let dough rest 15 minutes. Place dough pieces on lightly floured working surface. Roll out each piece to 1/4-inch thickness. Transfer dough to pans, pushing dough slightly up edges of pans. Gently prick dough to prevent bubbling.
- 3 Using a convection oven, bake 8 minutes at 450 F. on high fan, open vent until crusts are lightly browned.
- 4 Spread 2-1/2 cups salsa evenly over crust in each pan. Set aside for use in Step 6.
- 5 Add salt and pepper to eggs. Blend well. Scramble eggs until just set. Do not over cook. Pasteurized eggs will be safe at an internal temperature of 145 F. but will not set until they reach 160 F.
- 6 Distribute 1-1/2 qt cheese over sauce on each crust.
- 7 Distribute 1-1/2 qt scrambled eggs over cheese on each pan.
- 8 Distribute 2-1/3 cup beans over eggs on each pan.
- 9 Distribute 1 quart shredded potatoes over beans in each pan.
- 10 Bake 8 minutes or until crust is browned and hash browns begin to turn golden brown on high fan, open vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 11 Cut 5 by 5. CCP: Hold for service at 140 F. or higher.