

Pizza with Ground Turkey Topping - USDA Recipe D310B

Meal Components: Vegetable - Red / Orange, Grains, Meat / Meat Alternate

D31

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Pourable pizza crust (B-15)					1. See B-15 for pizza dough ingredients and directions. Set aside for step 10.
Raw ground turkey (no more than 15% fat)	2 lb	1 qt	4 lb	2 qt	2. In a medium stock pot, brown ground turkey uncovered over medium high heat for 5-7 minutes. 3. Critical Control Point: Heat to 165 °F or higher for at least 15 seconds. 4. Drain immediately. Set aside for step 8.
Canned low-sodium great northern beans, drained, rinsed, pureed	1 lb 8 oz	2 2/3 cups (approx. 1/4 No. 10 can)	3 lb	1 qt 1 1/3 cups (approx. 1/2 No. 10 can)	5. Pour beans into a food processor.
*Dry great northern beans, cooked (See Notes Section)	1 lb 8 oz	2 2/3 cups	3 lb	1 qt 1 1/3 cups	
Water		2/3 cups		1 1/3 cups	6. Pour water slowly in processor while beans are pureeing on medium speed for 1-2 minutes until beans have a smooth consistency. DO NOT

*Fresh onions, chopped	10 oz	2 cups	1 lb 4 oz	1 qt	7. In a large stock pot add onions, tomato paste, garlic, pepper, salt, parsley, basil, oregano, marjoram, thyme, water, and pureed beans. Simmer uncovered over low-medium heat for 15 minutes.
Canned no-salt-added tomato paste	1 lb 14 oz	3 1/3 cups (approx. 1/4 No. 10 can)	3 lb 12 oz	1 qt 2 2/3 cups (approx. 1/2 No. 10 can)	
Garlic powder		1 Tbsp 1 1/2 tsp		3 Tbsp	
Ground black or white pepper		1 1/2 tsp		1 Tbsp	
Salt		1 Tbsp		2 Tbsp	
Dried parsley		3 Tbsp		1/4 cup 2 Tbsp	
Dried basil		2 tsp		1 Tbsp 1 tsp	
Dried oregano		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Dried marjoram		1 1/2 tsp		1 Tbsp	
Dried thyme		2 1/2 tsp		1 Tbsp 2 tsp	
Water		1 qt 2 cups		3 qt	

8. Add drained turkey to stock pot. Stir well. Set

Low-fat mozzarella cheese, low-
moisture, part-skim, shredded

2 lb

2 qt

4 lb

1 gal

9. Set cheese aside for step 12.

10. Top each prebaked crust with the following toppings:

11. First layer: Spread 1 qt 1/4 cup (about 3 lb 6 oz) turkey mixture on crust.

12. Second layer: Sprinkle 1 qt (about 1 lb) shredded cheese over turkey mixture.

13. Bake until heated through and cheese is melted:

14. Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.

15. Critical Control Point: Hold for hot service at 135 °F or higher.

16. Remove from oven. Let stand for 10 minutes before cutting.

17. Portion: Cut each pan 5 x 5 (25 pieces per pan). Serve 1 piece (2" x 3 3/4" square).

Notes

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

Cooking Process #2: Same Day Service

Serving

NSLP/SBP Crediting Information: 1 piece provides:

Legume as Meat/Meat Alternate: 1.25 oz equivalent meat/meat alternate, 1/4 cup red/orange vegetable, and 2 oz equivalent grains.

OR

Legume as Vegetable: 1 oz equivalent meat/meat alternate, 1/4 cup red/orange vegetable, and 2 oz equivalent grains.

CACFP Crediting Information: 1 piece provides:

Legume as Meat/Meat Alternate: 1.25 oz meat/meat alternate, 1/4 cup vegetable, and 2 servings grains/bread.

OR

Legume as Vegetable: 1 oz meat/meat alternate, 1/4 cup vegetable, and 2 servings grains/bread.

How to Cook Dry Beans

Special tip for preparing dry beans:

SOAKING BEANS

OVERNIGHT METHOD: Add 1 ¾ qt cold water to every 1 lb of dry beans. Cover and refrigerate overnight. Discard the water. Proceed with recipe.

QUICK-SOAK METHOD: Boil 1 ¼ qt of water for each 1 lb of dry beans. Add beans and boil for 2 minutes. Remove from heat and allow to soak for 1 hour. Discard the water. Proceed with recipe.

COOKING BEANS

Once the beans have been soaked, add 1 ¼ qt water for every lb of dry beans. Boil gently with lid tilted until tender, about 2 hours. Use hot beans immediately.

Critical Control Point: Hold for hot service at 135 °F or higher.

OR

Chill for later use.

Critical Control Point: Cool to 70 °F within 2 hours and to 40 °F or lower within 4 hours.

1 lb dry great northern beans = about 2 1/2 cups dry or 6 ¼ cups cooked beans.

Marketing Guide		
Food as Purchased for	50 Servings	50 Servings
Mature onions	12 oz	1 lb 8 oz
Dry great northern beans	1 lb 8 oz	3 lb

Serving	Yield	Volume
See Notes	<p>50 Servings: about 14 lb 2 oz</p> <p>100 Servings: about 28 lb 4 oz</p>	<p>50 Servings: about 1 gallon 3 quarts 1/4 cup / 2 sheet pans (18" x 26" x 1")</p> <p>100 Servings: about 3 gallons 2 quarts 1/2 cup / 4 sheet pans (18" x 26" x 1")</p>

Nutrients Per Serving					
Calories	253	Saturated Fat	2 g	Iron	2 mg
Protein	14 g	Cholesterol	21 mg	Calcium	157 mg
Carbohydrate	35 g	Vitamin A	282 IU	Sodium	346 mg
Total Fat	7 g	Vitamin C	2 mg	Dietary Fiber	4 g