

Recipe Name: Beef Breakfast Pizza Ole

Recipe Source: Kansas Beef Council

Food Based Standardized Recipe Form

Ingredients	100 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Raw ground beef (80% lean)	10 lb		5 lb		<p>Combine beef, garlic powder, onion powder, sage and crushed red pepper in large bowl. Mix lightly, but thoroughly. Brown seasoned beef, breaking into 1/2-inch crumbles and stirring occasionally until internal temperature reaches 160°F. *</p> <p>Stir in salsa verde. Keep warm and set aside.</p> <p>Preheat oven to 400°F. Arrange frozen crusts on greased sheet pan. Bake 8 to 15 minutes or per package instructions. Remove from oven. Top each crust with 18 ounces beef mixture, 12 oz tomatoes, 11 oz scrambled eggs and 4.8 oz cheese. *</p> <p>Increase oven temperature to 425°F. Bake pizzas 8 to 10 minutes or until internal temperature reaches 165°F, crust is golden brown and cheese is melted.</p> <p>Remove from oven; top with green onions. Cut each crust into 10 slices, 10 servings per pizza.</p> <p>Serve with additional salsa, as desired.</p> <p>CCP: Heat to 160°F or higher for 15 seconds. CCP: Hold hot for service at 135°F or higher.</p> <p>CCP: Hold at 41°F or below for cold service.</p>
Garlic powder		½ cup		¼ cup	
Onion powder		½ cup		¼ cup	
Rubbed sage		¼ cup		2 Tbsp	
Crushed red pepper, (optional)		2 Tbsp		1 Tbsp	
Salsa verde		2 quarts		1 quart	
Frozen pre-proofed 17-ounce whole-grain pizza crust		10		5	
Fresh diced tomatoes		12 cups		6 cups	
Cooked liquid eggs, scrambled	8 lb		4 lb		
Shredded reduced-fat Mexican cheese blend	3 lb		1-1/2 lb		
Thinly sliced green onions		5 cups		2-1/2 cups	
Salsa verde		as needed		as needed	

