

Recipe Name: Personal Beef Pizzas

Recipe Source: Kansas Beef Council

## Food Based Standardized Recipe Form

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
Raw ground beef (80% lean)	3-1/4 lb		6-1/2 lb		<p>Combine ground beef, fennel seeds, coriander seeds, garlic powder, paprika, black pepper and crushed red pepper in large bowl. Mixing lightly, but thoroughly. Brown seasoned ground beef, breaking into 1/2-inch crumbles and stirring occasionally until internal temperature reaches 160°F. Drain. *</p> <p>Stir in 1/3 pizza sauce; cook until heated through, about 2 to 3 minutes, stirring frequently. Keep warm and set aside.</p> <p>Place sandwich thins, cut-side up, on sheetpan. Spoon 1 ounce pizza sauce on each sandwich thin half. Top with 1 ounce beef mixture. Sprinkle 1 tablespoon cheese on each half.</p> <p>Top pizzas with optional toppings before cooking, as desired.</p> <p>Preheat broiler to high or conventional oven to 425°F. Place sheet pan of pizzas in broiler so surface of cheese is 3 to 4 inches from heat or in preheated oven. Broil or bake 4 to 5 minutes or until cheese is melted and bubbly.</p> <p>Serve hot.</p> <p>CCP: Heat to 160°F or higher for 15 seconds. CCP: Hold hot for service at 135°F or higher.</p>
Fennel seeds		1-1/2 Tbsp		3 Tbsp	
Coriander seeds		1 tsp		2 tsp	
Garlic powder		1 tsp		2 tsp	
Paprika		1 tsp		2 tsp	
Black pepper		1 tsp		2 tsp	
Crushed red pepper (optional)		1/2 to 1 tsp		1 to 2 tsp	
Pizza sauce, divided		1/2 gallon + 1 cup		1 gallon + 1 pint	
Whole grain sandwich thins (2 oz each)		25 sandwiches		50 sandwiches	
Mozzarella cheese, shredded	12 oz		24 oz		
Sliced black or green olives, sliced red or yellow bell peppers, sliced red onions (optional)		As needed		as needed	

CCP: Hold at 41°F or below for cold service.

Components: 2.5 oz eq M/MA; 2 oz eq Grains;  
0.25 cup Vegetables (Re/Orange Sub-Group)

Serving Size: 2 Sandwich thin halves

HACCP Process 2:  
\* Cooking instructions are for fresh or thoroughly thawed ground beef. Ground beef should be cooked to an internal temperature of 160°F. Color is not a reliable indicator of ground beef doneness.

**Provides:**                      **Yield: 25 servings:**                      **Serving Size: 183.0 gm** (*Weight or Volume*)  
**50 servings:**                      **Serving Size: 183.0 gm** (*Weight or Volume*)

**Nutrients per Serving**

Calories	296	Dietary Fiber	7.0 gm	Vitamin B12	1.4 mcg
Protein	19.9 gm	Total Sugar (not added sugar)	5.5gm	Iron	3.1 mg
Carbohydrate	32.0 gm	Cholesterol	44.0 mg	Vitamin B6	0.3 mg
Fat	11.6 gm	Sodium	595.0 mg	Selenium	12.4 mcg
Saturated Fat	4.5 gm	Zinc	3.3 mg	Phosphorus	210.0 mg

A serving of this recipe is an excellent source of protein, dietary fiber, niacin, vitamin B12, zinc and phosphorus and a good source of riboflavin, iron, selenium, and potassium.