

# Chicken Bacon Ranch Pizza - CACFP

## General Information

Recipe #	Category	Source
1981108	Lunch Entree	Local

## Ingredients

Name	Quantity	+ Quantity 2
Cheese, Sauce, Alfredo, Canned, 6/106oz, 39.75#, Land O Lakes, 39049	1 lbs., 3 oz.	
Milk, fluid, nonfat, calcium fortified (fat free or skim)	½ c.	
Seasoning Mix, Ranch, Dry, Packet, 18/3.2oz, 3.6#, Hidden Valley, 21004	1 tbsp., 1 ½ tsp. dry	
Pizza Crust, Sheet, Fresh 'N Ready, Sauce Ring, Whole Grain, 16", 20/27.5oz, 34.38#, Rich's, 22042	1 ¼ crust	
Chicken Diced, 1/2", White Meat, Low Sodium, 2M, 59/2.7oz, 10#, Tyson, 10241600928	1 lbs., 1 oz.	
Bacon, turkey, low sodium	6 ½ oz.	
Cheese, mozzarella, nonfat	6 ½ oz.	

## Preparation Instructions

HACCP Process: #2 - Same Day Service

1. Spread bacon on a parchment lined sheet pan. Bake bacon in a 350 degree oven for 15 minutes or until crispy. Set aside to cool.
2. In a large pot on medium heat, combine cheese sauce, milk, and ranch seasoning. Stir until hot and ingredients are fully incorporated.
3. Add chicken, diced bacon and cheese. Bake in a 350 degree F oven for 12 minutes or until the cheese is melted and the crust is golden brown and crisp. Cut into 20 slices and hold for hot service.

Separate raw animal foods, such as eggs, fish, meat, and poultry, from ready-to-eat foods, such as lettuce, cut melons, and lunch meats during receiving, storage, and preparation.

Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

Remove products from storage using oldest pack date first. If frozen, keep product in original packaging and place in a pan(s). Place in cooler following proper HACCP storage guidelines to prevent cross-contamination.

CCP: Take and record on a temperature log all beginning temperatures of refrigerated foods before beginning the recipe.

Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.



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Serving Size	Yield
1 Slice	25.00

## Nutrition Facts

**Serving Size 1 Slice (95 gm)**

Amount Per Serving	% Daily Value*
Calories	190.011
Total Fat 7.376 gm	11.348%
Saturated Fat 3.712 gm	18.559%
Trans Fat 0.000* gm	
Cholesterol 30.697 mg	10.232%
Sodium 558.819 mg	23.284%
Total Carbohydrate 18.071 gm	6.024%
Dietary Fiber 1.933 gm	7.731%
Total Sugars 2.244 gm	
Includes 1.200 gm of Added Sugars	
Protein 12.838 gm	25.675%
Vitamin A 16.718* mcg RAE	1.858%
Vitamin C 1.818* mg	3.031%
Vitamin D 0.074* mcg	0.37%
Calcium 118.465 mg	11.846%
Iron 1.147 mg	6.374%
Potassium 266.223 mg	5.664%
Saturated Fat % of Calories	17.581%
Added Sugar % of Calories	2.526%

\* Indicates missing Nutrient Information.

^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the daily diet. 2,000 calories a day is used for general nutrition advice.

## Meal Components

Component	Measurement
Meat/Meat Alternates	1 oz

If a recipe contains a combination of meat products, cook the product to the highest required temperature.

Grains

1 oz

CCP: Heat to 165° F or higher for at least 15 seconds.

Remove product from oven. Caution! Finished product is hot. Use oven mitts when handling product to avoid injury.

CCP: Place product in warming cabinet until served. Ensure that hot food is held at a temperature above 140° F.

**CORRECTIVE ACTION HOT FOOD:** All cooked food items being held for service that drop below 140 degrees must be removed from service until such time as they are reheated to 165 degrees. Any food not eaten after reheating must be discarded.

CCP: Maximum holding time is two (2) hours. Discard product after maximum holding time is reached. Do not reheat product.

CCP: Cool to 70 °F within 2 hours and to 40 °F or lower within an additional 4 hours.

CCP: Record time and internal temperature of completed recipe on daily log.

## Dates

Last Updated

01-05-2026

Created

09-24-2025

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## Added Sugar Limitations

Not applicable.

## Vendors

Hidden Valley Kitchens 

Land O Lakes 

Rich's 

Tyson Foods, Inc. 