

Taco Pizza - NSLP

General Information

Recipe #	Category	Source
2032577	Lunch Entree 	Local

Ingredients

Name	Quantity	Quantity + 2
Pizza Crust, Sheeted, Fresh 'N Ready, Sauce Ring, Whole Grain, 16", 20/27.5oz, 34.38#, Rich's, 22042	10 crust	
Hillshire Farm Beef Crumbles, 2.4 oz.	3 lbs., 12 oz.	
Seasoning mix, dry, taco, original	1 c.	
Reduced Fat Cheese Sauce, Reduced Sodium	3 lbs., 4 oz.	
Cheese, mozzarella, nonfat	3 lbs., 4 oz.	
Lettuce, cos or romaine, raw	1 qt., 1 c. shredded	
Tomatoes, red, ripe, raw, year round average	1 qt., 1 c. chopped or sliced	
Tortilla Chips, Yellow Corn, Round, 12#, Mission, 08641	13 ¼ oz.	

Preparation Instructions

HACCP Process: #2 - Same Day Service

1. Par bake pizza crust at 375 degrees F until lightly browned about 5-7 minutes.
2. Combine ground beef crumbles with taco seasoning. Combine cheese sauce and mozzarella cheese shreds.
3. Top each pizza with 3 cups of cheese sauce mixture and 1 1/2 cups of seasoned ground beef. Bake 10-12 minutes until pizzas are cooked thoroughly and reach a temperature of 165 degrees F.
4. Top with 1/2 cup lettuce, 1/2 cup of tomatoes and 1/2 cup of crushed tortilla chips. Cut each pizza into 10 slices. Hold warm for 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 Each	100.00

Nutrition Facts

Serving Size 1 Each (130 gm)

Amount Per Serving	
Calories	282.303

		% Daily Value*
Total Fat	7.603 gm	11.698%
Saturated Fat	3.759 gm	18.794%
Trans Fat	0.000* gm	
Cholesterol	18.360 mg	6.12%
Sodium	643.790 mg	26.825%
Total Carbohydrate	36.729 gm	12.243%
Dietary Fiber	4.778 gm	19.112%
Total Sugars	3.551 gm	

Includes 2.400 * gm of Added Sugars

Protein	17.178 gm	34.355%
Vitamin A	32.748* mcg RAE	3.639%
Vitamin C	1.327* mg	2.212%
Vitamin D	0.000* mcg	
Calcium	217.196 mg	21.72%
Iron	2.479 mg	13.77%
Potassium	430.741 mg	9.165%

Saturated Fat % of Calories 11.983 %

Added Sugar % of Calories 3.401 %

* 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	1.5 oz

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

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	Created
12-12-2025	12-12-2025

Grains

1.5 oz

Added Sugar Limitations ⓘ

Not applicable.

Vendors

Mission Foodservice 🇺🇸

Rich's 🇺🇸

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