



**Pacific Northwest
Canned Pears**

Always ripe. Always ready.

Spicy BBQ Pizza with Roasted Pears

104 Servings/13 Pizzas (Each pizza makes 8 servings)

Portion: 1 slice pizza

Meal Component Crediting K-8, 9-12: 2 oz eq M/MA, 2 oz eq grain, ¼ cup fruit

| Ingredients | Weight | Measure |
|---|---------------|----------------------------------|
| Pacific Northwest Canned Pears, diced, light syrup, drained | | 2 gal 3 qts OR ~4.75 #10 cans |
| Cayenne pepper, ground | | 2 tsp |
| Allspice, ground | | 1 Tbsp 1 tsp |
| Paprika | | ¼ cup |
| 16" WG Pre-proofed sheeted dough (at least 2 oz eq per serving) | | 13 each |
| BBQ sauce, prepared | | 2 qts 1 ¾ cups |
| Italian seasoning | | 2 Tbsp 1 ½ tsp |
| Mozzarella cheese, lite, shredded (USDA or Commercial) | 9 lb 6 oz | |
| Ham, 97% fat free, cooked, diced (USDA or Commercial) | 4 lb 1 oz | |
| Red onion, fresh, sliced | | 1 qt 1/3 cup |

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eatcannedpears.com

*1 #10 can pears diced, packed in juice or light syrup provides about 9 1/2 cups (66 oz) drained pears. We recommend using only U.S. grown and canned pears for the best flavor, quality, texture and yield.

Method

Thaw Ham:

1. Thaw ham in the refrigerator.

CCP: Hold at 40 °F or lower.

Roast Pears

2. Drain pears well: Place each 1 #10 can of pears in a 2" perforated steamtable pan placed in a 4" regular steamtable pan. Cover and refrigerate for 12-24 hours to drain.
3. Preheat oven to 350°F.
4. Toss drained pears with cayenne pepper, allspice, and paprika.
5. Prepare 1-full sheet pan per #10 can pears with parchment paper.
6. Roast in the oven for 15 minutes. Remove from the oven and toss. Roast for 10 more minutes.
7. Divide pears into 8 portions (may vary based on oven heat), about 3 cups per pizza.

CCP: Heat to 145° F for at least 15 seconds.

CCP: Hold at 140° F or higher.

Prepare Each Pizza (Note: 16" pizza crust makes 8 slices)

1. Preheat oven according to pizza crust manufacturer's directions.
2. Prepare each pizza with toppings:
 - a. ¾ cup BBQ sauce
 - b. ½ tsp Italian seasoning

- c. 12 oz mozzarella cheese
 - d. 5 oz diced ham
 - e. About 3 cups roasted pears. Note: Pears will continue to decrease in size when cooked on pizza.
 - f. 1/3 cup sliced red onion.
3. Cook pizza according to manufacturer's directions.
 4. Serve 1 pizza.

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

CCP: Hold at 140° F or higher.

For Grab n Go Service: Serve each slice on parchment pizza pockets.

Nutrients Per Serving

| | |
|---------------------|----------|
| Calories | 398 kcal |
| Total | 8 g |
| Total Dietary Fiber | 3 g |
| Vitamin C | 1.5 mg |
| Saturated Fat | 4 mg |
| Trans Fat | 0 g |
| Protein | 19 g |
| Iron | 2 mg |
| Sodium | 762 mg |
| Cholesterol | 25 mg |
| Vitamin A | 151 IU |
| Sugars | 24 g |
| Carbohydrate | 64 g |
| Calcium | 91 mg |