

TAMALE PIZZA

Yield 100

Portion 5 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
336 cal	22 g	22 g	18 g	71 mg	676 mg	155 mg

Ingredient

	<u>Weight</u>	<u>Measure</u>	<u>Issue</u>
CORN BREAD MIX	4-1/2 lbs	3 qts 1-3/8 cup	
COOKING SPRAY, NONSTICK	2 oz	1/4 cup 1/3 tbsp	
BEEF, GROUND, BULK, RAW, 90% LEAN	16 lbs		
ONIONS, FRESH, CHOPPED	2-1/8 lbs	1 qt 2 cup	2-1/3 lbs
PEPPERS, GREEN, FRESH, CHOPPED	14-1/2 oz	2-3/4 cup	1-1/8 lbs
TOMATOES, CANNED, DICED, DRAINED	13-1/4 lbs	1 gal 2 qts	
GARLIC POWDER	1-1/8 oz	1/4 cup	
SALT	1 oz	1 tbsp	
CHILI POWDER, DARK, GROUND	4-1/4 oz	1 cup	
PEPPER, RED, GROUND	1/8 oz	1/4 tsp	
CUMIN, GROUND	5/8 oz	3 tbsp	
OLIVES, RIPE, PITTED, SLICED, INCL LIQUIDS	3-1/8 lbs	2 qts 2-3/4 cup	
CHEESE, CHEDDAR, GRATED	3 lbs	3 qts	

Method

- 1 Use canned cornbread mix. Prepare according to directions on container.
- 2 Spread 1-3/4 cups corn bread batter in a thin layer in each greased pan.
- 3 Cook beef with onions and peppers until beef loses its pink color, stirring to break apart. CCP: Internal temperature must reach 155 F. or higher for 15 seconds. Drain or skim off excess fat.
- 4 Add tomatoes, garlic, salt, chili powder, red pepper, cumin, and olives to beef mixture; simmer 15 minutes, stirring frequently.
- 5 Cover batter with 1-1/2 quart meat filling.
- 6 Sprinkle 1-1/2 cups cheese evenly over each pan. Using a convection oven, bake at 375 F. 15 minutes on low fan, open vent.
- 7 Let stand 10 to 15 minutes to allow filling to firm and cheese to melt.
- 8 Cut 3x4. CCP: Hold for service at 140 F. or higher.

Notes

- 1 9-inch pie pans may be used. In each pan, use 1 cup corn bread batter, 3-2/3 cups meat filling and 7/8 cup shredded cheese. Cut into 8 wedges. EACH PORTION: 1 wedge or 5 ounces.