

**MUSHROOM, ONION, AND GREEN PEPPER PITA PIZZA**

Yield 100

Portion 4 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
242 cal	38 g	10 g	5 g	15 mg	490 mg	167 mg

**Ingredient**

	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
BREAD,PITA,WHITE,5-INCH	13-1/4 lbs	100 each	
SAUCE,PIZZA,CANNED	7-1/4 lbs	3 qts	
CHEESE,MOZZARELLA,SHREDDED	4 lbs	1 gal	
MUSHROOMS,CANNED,SLICED,DRAINED	2 lbs	1 qts 2 cup	
ONIONS,FRESH,CHOPPED	2-1/8 lbs	1 qts 2 cup	2-1/3 lbs
PEPPERS,GREEN,FRESH,CHOPPED	2 lbs	1 qts 2-1/8 cup	2-1/2 lbs

**Method**

- 1 Place 15 pitas on each sheet pan.
- 2 Spread 2 tablespoons pizza sauce evenly on each pita.
- 3 Sprinkle about 1 ounce or 1/4 cup cheese, 1 tablespoon mushrooms, 1 tablespoon onions and 1 tablespoon peppers over sauce on each pita.
- 4 Using a convection oven bake at 450 F. 5 minutes on high fan, closed vent or until cheese starts to turn golden.