



Recipe # 016

**Cheesy pizza**  
(Original recipe)

<b>Approximate servings</b>	480
<b>Portion size</b>	½ roll per person (2 ounces) with topping

*For the base:*

<b>Ingredient</b>	<b>Instruction</b>	<b>Amount</b>
4 ounce whole wheat sub rolls, frozen	thaw slightly before slicing	240 rolls

*For the sauce:*

<b>Ingredient</b>	<b>Instruction</b>	<b>Amount</b>
Tomato base sauce (See Basics recipe # 22)		16 quarts
Olive oil or blended oil		1 cup
Dried oregano		½ cup
Dried basil		½ cup
Garlic powder		4 teaspoons

*For the topping:*

<b>Ingredient</b>	<b>Instruction</b>	<b>Amount</b>
Part-skim mozzarella	shredded	20 pounds
American or Cheddar cheese	shredded	20 pounds
Yellow onion	chopped	12 quarts
Green bell pepper	chopped	12 quarts



## Method

- Thaw rolls for 1 hour then slice in half lengthways.
- Make the pizza sauce: heat the oil in a small saucepan over a low heat. Add the oregano, basil, and garlic and cook until sizzling. Remove it from the heat and stir into the tomato base sauce.
- Lay your halved rolls in rows on sheet pans lined with parchment paper.
- Onto each roll, scoop 2 ounces of base sauce, 2 ounces of pepper and onion, and 2 ounces of cheese.
- Bake at 350°F for 10 minutes until the cheese is just turning brown on top.
- Store hot until service.