



ITALIAN PEPPERONI STACKER

Recipe Project Name/Written By: American Dairy Association Mideast

Recipe Category: Lunch, Grab & Go, Speed Scratch

Cooking Process: #1 No Cook

Prep Time: 1 hour

Cook Time: 0 minutes

Total Time: 1 hour

K-12 Portion Size: 10 ounces

Meal Pattern Contribution: 1.5 oz eq m/ma, 1/2 cup other vegetable

INGREDIENTS	24 Servings		48 Servings	
	Weight	Measure	Weight	Measure
Spinach, frozen	2 lb 2 oz	2 qt	4 lb 4 oz	1 gal
Yogurt, plain, low-fat	4 lb 12 oz	2 qt + 1 c	9 lb 8 oz	1 gal + 2 c
Red wine vinegar		1/4 c		1/2 c
Italian seasoning, no salt added		2 Tbsp		1/4 c
Garlic powder		1 1/2 tsp		1 Tbsp
Yogurt, plain, low-fat	1 lb 10 oz	3 c	3 lb 4 oz	1 qt + 2 c
Pesto	6.35 oz	1 c	12.7 oz	2 c
Zucchini, diced 1/2"	14.5 oz	3 c	1 lb 13 oz	1 qt + 2 c
Onion, red, diced 1/4"	8 oz	1 1/2 c	1 lb	3 c
Bell pepper, any color, diced	8 oz	1 1/2 c	1 lb	3 c
Turkey pepperoni, diced, low-sodium	1 lb 3 oz		2 lb 6 oz	

DIRECTIONS
1. Thaw spinach overnight in a perforated pan set over a solid pan.
CCP: Hold at 41° F or below.
CCP: No bare hand contact with ready to eat food.
2. Prepare yogurt sauce. In a large bowl or container, whisk together yogurt, vinegar, Italian seasoning, and garlic until thoroughly combined. Refrigerate at least 3 hours to allow flavors to develop.
CCP: Hold at 41° F or below.
3. Prepare pesto paste. Press spinach to drain as much as possible. Blend drained spinach, yogurt, and pesto until smooth. Refrigerate at least 3 hours to allow flavors to develop.
CCP: Hold at 41° F or below.
4. In a separate large bowl or container, combine zucchini, onion, and bell pepper.
5. In a 12 oz cup, layer: -#8 disher yogurt -#8 disher pesto paste -#8 disher veggie mixture -0.75 oz pepperoni
CCP: Hold and serve at 41° F or below.
CCP: No bare hand contact with ready to eat food.
6. Serve one cup per student.

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NUTRITION INFORMATION

Serving Size 10 oz

NUTRIENTS AMOUNT

Calories 183

Total Fat 9 g

Saturated Fat 3 g

Cholesterol 24 mg

Sodium 465 mg

Total Carbohydrate 14 g

Dietary Fiber 2 g

Total Sugars 10 g

Added Sugars 0.5 g

Protein 13 g

Vitamin D 0.01 mcg

Calcium 256 mg

Iron 0.6 mg

Potassium 379 mg

N/A=data not available.

ALLERGENS: Milk

Allergen and nutrient information may vary based on the specific products and ingredients used on site.

***MARKETING GUIDE**

Food as Purchased for	24 Servings	48 Servings
Squash, summer, fresh, zucchini	15 oz	1 lb 14 oz
Onions, mature, fresh	9 oz	1 lb 2 oz
Peppers, bell, fresh	10 oz	1 lb 4 oz

NOTES

*See Marketing Guide for AP (As Purchased) weights when EP (Edible Portion) weights are provided in the recipe.

YIELD/VOLUME

24 Servings	48 Servings
N/A	N/A

