Baked Tomatoes with Cheese

Cooking time: 15 minutes

HACCP Process #2 Same Day Service

1 Serving Provides:

CACFP: ½ cup Vegetable, ½ ounce Meat/Meat Alternate

NSLP: ½ cup Red/Orange Vegetable, ½ ounce Meat/Meat Alternate

SFSP: ½ cup Vegetable, ½ ounce Meat/Meat Alternate

Ingredients	48 Servings		96 Servings	
	Weight	Measure	Weight	Measure
Tomatoes, large, raw Roma or round, halved from top to bottom	15 pounds	about 24 each	30 pounds	about 48 each
Mozzarella cheese, low moisture, part skim, shredded	12 ounces	3 cups	1 pound 8 ounces	6 cups
Parmesan cheese	12 ounces	3 cups	1 pound 8 ounces	6 cups
Oregano, dried		¼ cup		½ cup
Black pepper, ground		1 Tablespoon		2 Tablespoons
Garlic powder		1 Tablespoon		2 Tablespoons
Salt		1 teaspoon		2 teaspoons

Directions

1. Preheat oven to 400°F. Spray 2-inch full-size steamtable pans with pan-release spray. For 48 servings use 2 pans, for 96 servings use 4 pans.
2. Place tomato halves cut-side-up in the prepared baking dish. Set aside.
3. In a bowl mix together the mozzarella cheese, parmesan cheese, dried oregano, black pepper, garlic powder and salt. Place 2 tablespoons of the cheese mixture on each tomato half.
4. Bake in the preheated 400°F oven for approximately 12–15 minutes, or until cheese turns golden brown and starts to bubble.

   CCP: Heat to 140°F or higher.
   CCP: Hold for hot service at 135°F or higher.
   Serve ½ cup portions, about ½ tomato per portion

Serving	Yield	Volume
½ cup	48 Servings: about 12 pounds 96 Servings: about 24 pounds	48 Servings: about 1½ gallons 96 Servings: about 3 gallons

Nutrients Per Serving

Calories	84	Sodium	211 mg	Vitamin A	1303 IU
Total Fat	3.8 g	Carbohydrate	8 g	Vitamin C	18 mg
Saturated Fat	2 g	Dietary Fiber	2 g	Iron	0.7 mg
Cholesterol	10 mg	Protein	6 g	Calcium	151 mg

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