



HUMMUS PIZZA BREAD WITH SABRA® CLASSIC HUMMUS

Each Serving Provides:

2.5 oz. Meat/MA (1 oz. hummus = .5 MMA +
1.16 oz. turkey crumbles = 1 oz. MMA +
1 oz. cheese)

¼ c. Vegetables

¼ c. Red/Orange (spaghetti sauce)

1 oz. eq. Grains (half of 2 oz. roll - 1 oz.)

Hummus Pizza Bread with SABRA® Classic Hummus

| INGREDIENT | QUANTITY 100 servings | 1 Serving |
|---|--------------------------|-----------------|
| USDA shredded mozzarella cheese (100021) | 6 lbs. + 4 oz. | 1 oz. |
| 2 oz. whole wheat Hoagie rolls | 50 | 1/2 (2oz.) roll |
| Precooked turkey sausage crumbles | 6 lb. + 4 oz. | 1.16 oz. |
| SABRA® Classic Hummus (43111) | 6 lb. + 4 oz. | 1 oz. |
| USDA Spaghetti Sauce (100336) | 1 Gal + 2 Qt. + 1 c. | 1/4 c. |
| Dried oregano | 1 c. + 2 tsp. | 1/2 tsp. |

PREPARATION

1. Preheat oven to 350°F.
2. Cut hoagie rolls in half, lengthwise, and use one half-piece per serving.
3. With the interior side facing upwards, spread 1/8 cup SABRA® Classic hummus on the roll.
4. Top with 1 oz. sausage crumbles, 1 oz. mozzarella cheese, and a sprinkle of oregano.
5. Bake at 350°F for 5-8 minutes, or until top of cheese is toasted and sausage crumbles have reached 350°F.
6. Serve with a side of hot spaghetti sauce.

Nutritional Facts Panel

| Nutrition Facts | |
|------------------------|-------|
| 1 Serving: | |
| Calories | 318 |
| Saturated Fat | 7.5 |
| Sodium | 759mg |

