

LOADED MOZZARELLA STICKS



Gordon
FOOD SERVICE STORE

Ingredients *Yield: 8 servings*

Reorder No.	Description	Amount
694580	Mozzarella Sticks	24
219190	Marinara Sauce	1 cup
776221	Pepperoni Slices	25 each
737810	Bacon (crumbled)	8 strips
324531	Black Olives	½ Cup
460095	Shredded Parmesan	½ Cup
Market Item	Fresh Basil Leaves	6 leaves
198889	Green Onions	3 stalk

Preparation Instructions

Wash hands. Wash all fresh produce under cool, running water. Drain well. In a pan, fry the bacon until crisp. Drain grease, crumble bacon, and set aside. Slice green onions into ¼" pieces, then chop stacked basil leaves into very thin strips. Heat vegetable oil in a pan, then fry all mozzarella sticks until golden brown. Place cooked mozzarella sticks on a baking sheet. Working quickly, cover with pizza sauce, pepperoni, bacon, olives, and parmesan cheese. Put baking dish in 400°F degree oven for five minutes, or until the cheese is melted and all ingredients are thoroughly heated. Remove from oven, and transfer to desired plate. Garnish with green onions and basil. *CCP: Final internal cooking temperature must reach a minimum of 165°F, held for a minimum of 15 seconds. CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.*