



Italy

Pisa Turkey Pizza



Cook time

Rectangular

20 mins

Round

10 mins

Prep time

5 mins

**PRIMARY
MAIN MEAL**
10" round
8 portions
10" x 14"
12 portions

**SECONDARY
GRAB AND GO**
10" round
6 portions
10" x 14"
8 portions



Method:

- 1) Spread the rich tomato sauce onto your choice of pizza base.
- 2) Put the turkey chunks and pepper evenly over the top and sprinkle with cheese.

- 3) Bake in a preheated oven at 200°C/400°F/Gas Mark 6 for 8-10 minutes (10" Pizza) or 15-20 minutes (10" x 14" Pizza)

Hints & Tips

- Alternatively add sweetcorn and use Big Green Tick Turkey Breast Chunks

Nutritional Information

Typical Values	Per Primary Portion	Per Secondary Portion
Energy (kcal)	218.7	291.6
Fat (g)	5.3	7.1
Saturates (g)	>1.4	>1.9
Carbohydrate (g)	36.7	49.0
Protein (g)	8.3	11.0
NME Sugar (g)	1.2	1.5
NSP (g)	>1.5	>2.0
Vitamin A (µg)	47.8	63.7
Vitamin C (mg)	8.2	10.9
Zinc (mg)	0.7	1.0
Iron (mg)	1.2	1.6
Folate (µg)	10.0	13.4
Calcium (mg)	102.9	137.3
Sodium (mg)	237.8	317.0



For further information on the benefits of putting turkey on your menu and recipe inspiration, contact the Foodservice team on 0845 5194097 or go to www.bernardmatthewsfoodservice.co.uk