

CHEF SAFETY

1



IF YOU HAVE LONG HAIR, TIE IT BACK.

2



WASH HANDS

3



CLEAN THE FOOD PREPARATION AREA WITH A CLEAN, DAMP SPONGE OR CLOTH.

4



READ THE RECIPE AND MAKE SURE YOU HAVE ALL THE FOOD AND EQUIPMENT YOU NEED.

5



PUT THE INGREDIENTS AND EQUIPMENT YOU WILL NEED ON THE COUNTER.

6



MEASURE THE INGREDIENTS CAREFULLY AND FOLLOW ALL STEPS IN ORDER.

7



CLEAN UP AS YOU COOK.

8



PUT AWAY INGREDIENTS WHEN YOU ARE FINISHED WITH THEM.

9



TURN OFF THE STOVE AND BURNERS WHEN YOU ARE DONE.

10



WASH ALL DISHES AND CONTAINERS WITH HOT SOAPY WATER. DO NOT PUT SHARP KNIVES IN THE DISHWATER.

WASH KNIVES SEPARATELY....



IT'S EASY TO GRAB THE SHARP EDGES.

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Make

TACO PIZZA

Ingredients

2 cups biscuit mix (or 2 cups flour & 2 tsp. baking powder)
2/3 cup water
2 tablespoons flour
1/2 pound hamburger
1 package taco seasoning (optional)
One 16-oz. can refried beans

1/2 cup water
1 cup cheese, grated
1/2 cup onion, chopped
2 cups lettuce, chopped (optional)
1 cup fresh tomatoes, diced or
1 can tomato pieces (drained)

What To Do

1. Preheat oven to 400°
2. Mix together biscuit mix (or flour and baking powder) and 2/3 cup water with a fork.
3. Sprinkle two tbsp. flour on a flat surface.
4. Knead dough 5 or 6 times on floured surface.
5. Roll dough to fit a pizza pan or cookie sheet. Put dough in the pan. Push it with your hand to build up the sides of the crust so it will hold the sauce.
6. Bake at 400° F. for 10-12 minutes or until light brown.
7. While crust is baking, brown hamburger in skillet; drain off fat.
8. Add 1/2 cup water, taco seasoning, and beans to hamburger. Mix well and simmer until heated through.
9. After crust has cooked 10-12 minutes (step #6), remove from the oven and spread crust with meat and bean mixture.
10. Sprinkle cheese and onion on top of meat and bean mixture. Bake in oven for 5 minutes at 400° F.
11. Remove from oven; sprinkle lettuce and tomatoes on the pizza and serve.

