



Dysphagia-Friendly Pizza Bites











INGREDIENTS

	i Serving	6 Servings	12 Servings
CRUST			
THICK & EASY® Texture-Modified Bread & Dessert Mix Item: 118519	2 Tbsp	3/4 cup	1 1/2 cups
Vegetable oil	1/2 Tbsp	3 Tbsp	6 Tbsp
Seasonings of choice ground oregano, salt, pepper, garlic powder, onion powder	To taste	1/4 tsp each	1/2 tsp each
Water, hot	3 Tbsp	1 cup + 2 Tbsp	2 1/4 cup

TOPPINGS			
Pizza sauce, smooth	2 tsp 1 tsp per bite	1/4 cup 1 tsp per bite	1/2 cup 1 tsp per bite
Choice of Toppings* (pureed or ground)	1/2 - 1 tsp per bite	3 - 6 tsp	6 - 12 tsp
White cheese sauce	2 tsp 1 tsp per bite	1/4 cup 1 tsp per bite	1/2 cup 1 tsp per bite
Parmesan cheese, finely grated (optional)	As needed	As needed	As needed

PIZZA TOPPING SUGGESTIONS

THICK & EASY® 100% Natural Minced Beef, Pork or Chicken, Pureed or ground pepperoni, sausage, or Canadian bacon, Cooked, pureed or ground onions, peppers, or mushrooms, Finely diced black olives

NUTRITION

Serving Size: Serving Size: 2 bites Calories: 180 Total Fat: 10g Saturated Fat: 2.5g Trans Fat: 0g Cholesterol: 25mg Sodium: 270mg Total Carbs: 15g Dietary Fiber: Og Total Sugars: 4g Added Sugars: 0g Protein: 8g Vitamin D: 2% DV Calcium: 2% DV Iron: 4% DV

Potassium: 0% DV

DIRECTIONS

- 1. Add vegetable oil to THICK & EASY® Pureed Bread & Dessert Mix and stir until mixture resembles wet sand.
- 2. Add seasonings of choice and stir to combine ingredients.
- 3. Add hot water to bread mixture and stir briskly until blended.
- 4. Portion bread mixture into 1 oz balls using #40 scoop and place on a pan lined with wax paper or parchment sprayed with nonstick spray.
- 5. Flatten each ball to about 2-inch diameter.
- 6. Cover with plastic wrap and allow to rest at room temperature for at least 30 minutes.

TO ASSEMBLE

- Place crust circles on a plate or microwave safe container sprayed with cooking spray.
- Top each circle with 1 tsp pizza sauce and 1/2 1 tsp toppings of
- Finish with white cheese sauce and a sprinkle of parmesan cheese, if desired.
- Heat gently in the microwave until warm.
- NOTE: Before serving, always test for Level 5 using IDDSI guidelines.

