



TACO PIZZA

Featuring 68594 BIG DADDY'S® Scratch Ready Pizza

8 SERVINGS

INGREDIENTS

	WEIGHT*	MEASURE
68594 BIG DADDY'S ® Scratch Ready Pizza		1 pizza
Taco Seasoned Ground Beef**, prepared	8 oz.	2 cups
Pico de Gallo	4.5 oz.	½ cup
Cheddar Cheese	4 oz.	1 cup

ADVANCED

Shredded Romaine Lettuce	3 ½ oz.	2 cups
Pico de Gallo	9 oz.	1 cup

DIRECTIONS - BASIC

1. Evenly layer taco meat, ½ cup Pico de Gallo and cheese over pizza.
2. CONVECTION OVEN: Bake 350°F high fan for 14-16 minutes, turn 180° halfway through bake time.
3. Slice into 8 pieces for serving.

ADVANCED

4. Mix romaine and the remaining Pico de Gallo in a bowl. Top each slice with ¼ cup Romaine and Pico de Gallo.

Key Nutritional (Basic) (Advanced)

Calories	380	390
Total Fat	18 g	18 g
Saturated Fat	8 g	8 g
Sodium	420 mg	440 mg

CN Crediting (Basic) (Advanced)

M/MA	2 oz.	2 oz.
Grains	2 oz.	2 oz.
Total Vegetables	½ cup	¾ cup



Recipe inspired by



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* Conversions from volume to weight quantities for the vegetables are based on FOOD BUYING GUIDE FOR CHILD NUTRITION PROGRAMS and may vary depending on specific form of vegetables used.

**Note: used USDA standardized recipe for beef taco meat that includes water, tomato paste, seasoning, and ground beef. Various recipes will change the nutrition

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CHICKEN ALFREDO PIZZA

Featuring 68594 **BIG DADDY'S**® Scratch Ready Pizza

8 SERVINGS

INGREDIENTS

	WEIGHT*	MEASURE
68594 BIG DADDY'S ® Scratch Ready Pizza		1 pizza
Chicken Breast, Diced, Cooked (1 breast = 2.8 oz. (2M/MA)	8.4 oz. (3 chicken breast fillets)	1¾ cup
Alfredo Sauce, prepared	8 oz.	3 cups
Mozzarella Cheese, Shredded	2 oz.	¾ cup
ADVANCED		
Broccoli, florets, thawed	18 oz.	3 cups

DIRECTIONS - BASIC

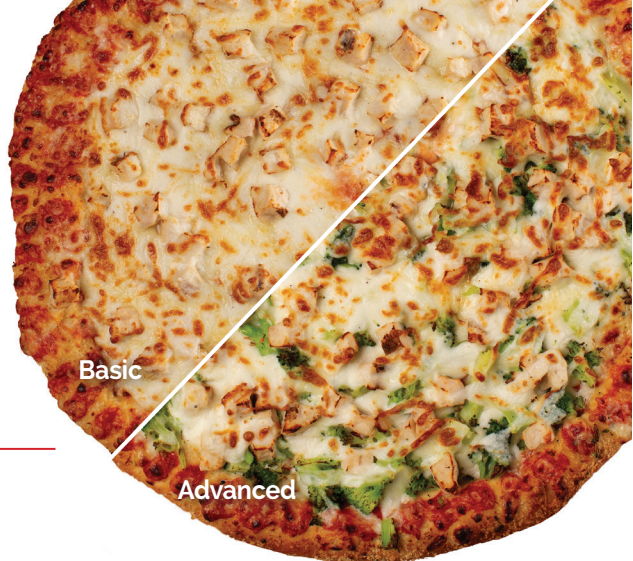
1. Top pizza with diced chicken.
2. Drizzle Alfredo sauce over pizza.
3. Sprinkle pizza with mozzarella cheese.
4. **CONVECTION OVEN:** Bake 350°F high fan for 14-16 minutes, turn 180° halfway through bake time.
5. Slice into 8 pieces for serving.

ADVANCED

6. Add broccoli to pizza in step 1.

Key Nutritional	(Basic)	(Advanced)
Calories	410	420
Total Fat	18 g	18 g
Saturated Fat	8 g	8 g
Sodium	650 mg	660 mg

CN Crediting	(Basic)	(Advanced)
M/MA	2 oz.	2 oz.
Grains	2 oz.	2 oz.
Total Vegetables	¼ cup	½ cup



Recipe inspired by



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HOT HONEY CHICKEN PIZZA

Featuring 68594 BIG DADDY'S® Scratch Ready Pizza

8 SERVINGS

INGREDIENTS

	WEIGHT*	MEASURE
68594 BIG DADDY'S ® Scratch Ready Pizza		1 pizza
69142 MINH ® Sweet & Sour Sauce	2 oz.	¼ cups
Honey	2 oz.	¼ cup
Sriracha Sauce	2 oz.	¼ cup
Breaded Popcorn Chicken (10 pieces = 2M/MA, 1 grain)	17.2 oz.	5¾ cup

ADVANCED

Collard Greens, fresh, trimmed and chopped	1 lb.	3 cups
Onion powder		1 tbls
Apple cider vinegar	2 oz.	½ cup
Water	16 oz.	2 cups

DIRECTIONS - BASIC

- Combine Sweet & Sour Sauce, Sriracha and honey in a bowl. Whisk to combine. Remove 2 oz. and hold aside.
- Add popcorn chicken and toss to combine.
- Sprinkle chicken evenly over top of pizza.
- CONVECTION OVEN: Bake 350°F high fan for 14-16 minutes, turn 180° halfway through bake time.
- Drizzle reserved sauce over top of pizza.
- Slice into 8 pieces for serving

DIRECTIONS - ADVANCED

- Combine the chopped collard green, onion powder, vinegar and water. Cover tightly and cook until greens are tender (40 minutes). Drain excess liquid, cool and chop collards.
- Top pizza with 2 cups collard greens before slicing.



Key Nutritional (Basic) (Advanced)

Calories	460	490
Total Fat	17 g	17 g
Saturated Fat	5 g	6 g
Sodium	900 mg	920 mg

CN Crediting (Basic) (Advanced)

M/MA	2 oz.	2 oz.
Grains	2.5 oz.	2.5 oz.
Total Vegetables	¼ cup	¾ cup

Recipe inspired by



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HOT HIBACHI CHICKEN PIZZA

Featuring 68594 BIG DADDY'S® Scratch Ready Pizza

8 SERVINGS

INGREDIENTS

	WEIGHT*	MEASURE
68594 BIG DADDY'S ® Scratch Ready Pizza		1 pizza
Chicken Breast, Diced, Cooked (1 breast = 2.8 oz. (2M/MA)	8 oz.	1½ cups
69145 MINH ® Szechwan Sauce	6 oz.	1 cup
Cheddar Cheese, Shredded	3 oz.	¾ cup

ADVANCED

Vegetable, mixed Asian blend	4.65 oz.	1 cup
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DIRECTIONS - BASIC

- Mix diced chicken with Szechwan sauce.
- Top pizza evenly with chicken & sauce.
- Sprinkle pizza with shredded cheddar cheese.
- CONVECTION OVEN:** Bake 350°F high fan for 14-16 minutes, turn 180° halfway through bake time.
- Slice into 8 pieces for serving.

ADVANCED

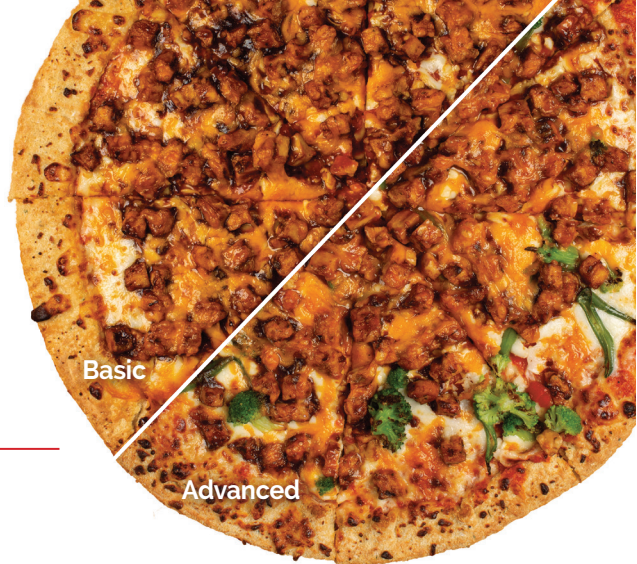
- Add vegetables to the pizza in step 2.

Key Nutritional (Basic) (Advanced)

Calories	390	400
Total Fat	16 g	16 g
Saturated Fat	7 g	7 g
Sodium	680 mg	690 mg

CN Crediting (Basic) (Advanced)

M/MA	2 oz.	2 oz.
Grains	2 oz.	2 oz.
Total Vegetables	¼ cup	¼ cup



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