



MORE TASTE, LESS WASTE

Big Daddy's™ Primo **Scratch-Ready®** pizza can help take your extra kitchen ingredients and transform them into new, exciting pizza flavors that your students will love.

POTENTIAL EXTRA INGREDIENTS YOU CAN USE:

- Chicken (chicken nuggets, chicken patties, cooked chicken, etc.)
- Varied salad bar items (broccoli, lettuce, onion, tomatoes, etc.)
- Taco meat & taco shells
- Hamburger patties and additional hamburger toppings

The recipes in this guide take components from some of the most common school meals and give them new life thanks to **Big Daddy's™** Primo **Scratch-Ready®** pizza. *Primo Scratch Ready* pizza comes sauced with a light layer of cheese, giving you the ability to easily create nearly endless pizza topping varieties – just top and bake!



For more information visit:
schwansfoodservice.com/topbakeserve
or contact your local representative





CHEESEBURGER PIZZA

Using hamburger patties & salad bar vegetables

INGREDIENTS

Big Daddy™ Primo Scratch Ready® pizza.....	1 – 16" Pizza
Cooked beef patty, chopped finely	6.6 oz.
Sliced tomato.....	3/8 cup
Onion, red, sliced.....	1/8 cup
American cheese, sliced, cut into 4th	2 oz.
Dill pickles, sliced, chips	½ cup
Yellow mustard	2 Tbsp.
Ketchup.....	2 Tbsp.
Shredded lettuce.....	½ cup

DIRECTIONS

1. Mix chopped beef and onion together.
2. Evenly distribute the beef, tomatoes, and onion on the pizza.
3. Top beef mixture with American cheese.
4. Bake pizza in a preheated convection @ 350°F for 18-22 minutes.
5. Top baked pizza with pickle slices.
6. Slice pizza into eighths.
7. Drizzle pizza with mustard, ketchup, and lettuce.

CN CREDITING

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

KEY NUTRITIONALS

Calories	370
Fat	17 g
Saturated Fat	7 g
Sodium	560 mg
Carbs	36 g
Protein	20 g

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TACO PIZZA

Using taco beef & salad bar vegetables

INGREDIENTS

Big Daddy™ Primo Scratch Ready® pizza.....	1 - 16" pizza
Taco beef, cooked	2 cups
Tomato, diced.....	½ cup
Onion, red, diced.....	1/8 cup
Cheddar cheese, shredded.....	2 oz.
Salsa.....	2 Tbsp.
Sour cream.....	2 Tbsp.
Crushed taco shells.....	2 oz.
Shredded lettuce.....	½ cup

DIRECTIONS

1. Mix ground beef, tomato, and onion together.
2. Evenly distribute the ground beef mixture on the pizza.
3. Top beef mixture with cheddar cheese.
4. Bake pizza in a preheated convection @ 350°F for 18-22 minutes.
5. Slice pizza into eighths.
6. Drizzle pizza with salsa and sour cream, sprinkle with taco shells and lettuce.

CN CREDITING

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

KEY NUTRITIONALS

Calories	410
Fat	19 g
Saturated Fat	7 g
Sodium	490 mg
Carbs	41 g
Protein	21 g

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BBQ CHICKEN PIZZA

Using chicken

INGREDIENTS

Big Daddy™ Primo Scratch Ready® pizza.....1 – 16" pizza
 Chicken cooked, diced.....6 oz.
 BBQ sauce3 oz.
 Red onion, sliced.....1 oz
 Mozzarella cheese, shredded.....2 oz.

DIRECTIONS

1. Mix chicken and BBQ sauce together.
2. Evenly distribute the chicken mixture and red onion on the pizza.
3. Top with mozzarella cheese.
4. Bake pizza in a preheated convection @ 350°F for 18-22 minutes.

CN CREDITING

M/MA	2 oz.
Grains	2 oz.
Total Vegetables	1/8 cup

KEY NUTRITIONALS

Calories	350
Fat	13 g
Saturated Fat	5 g
Sodium	510 mg
Carbs	39 g
Protein	19 g

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CHICKEN BACON RANCH PIZZA

Using chicken

INGREDIENTS

Big Daddy™ Primo Scratch Ready® pizza.....	1 - 16" pizza
Chicken, cooked, diced	4 oz.
Turkey bacon.....	3 oz.
Tomato, diced.....	2 oz.
Ranch dressing	3 oz.
Mozzarella cheese, shredded	2 oz.
Ranch dressing	1 ½ - 2 Tbsp.

DIRECTIONS

1. Mix chicken, bacon, tomato, and ranch together.
2. Evenly distribute the chicken mixture on the pizza.
3. Top chicken mixture with mozzarella cheese.
4. Bake pizza in a preheated convection @ 350°F for 18-22 minutes.
5. Cut into eighths.
6. Drizzle pizza with ranch.

CN CREDITING

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

KEY NUTRITIONALS

Calories	430
Fat	22 g
Saturated Fat	7 g
Sodium	740 mg
Carbs	35 g
Protein	23 g

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PAD THAI PIZZA

Using chicken

INGREDIENTS

Big Daddy™ Primo Scratch Ready® pizza.....	1 – 16" pizza
Minh® Szechuan sauce	4 oz.
Peanut butter or sun butter.....	2 oz.
Chicken, cooked, diced.....	6 oz.
Red bell pepper, diced or sliced.....	3 oz.
Mozzarella cheese, shredded.....	2 oz.
Cilantro	1 Tbsp.

DIRECTIONS

1. Mix Szechuan and butter together. Set aside 1 oz, or 2 TBL, to drizzle on after the pizza is baked.
2. Mix chicken and pad thai sauce together.
3. Evenly distribute the chicken mixture on the pizza.
4. Top chicken mixture with red bell pepper and mozzarella cheese.
5. Bake pizza in a preheated convection @ 350°F for 18-22 minutes.
6. Slice into eighths.
7. Drizzle pizza with pad thai sauce and sprinkle with cilantro.

CN CREDITING

M/MA	2 oz.
Grains	2 oz.
Total Vegetables	1/8 cup

KEY NUTRITIONALS

Calories	390
Fat	17 g
Saturated Fat	6 g
Sodium	510 mg
Carbs	39 g
Protein	23 g

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SRIRACHA CHICKEN PIZZA

Using chicken nuggets

INGREDIENTS

Big Daddy™ Primo Scratch Ready® pizza.....	1 – 16" pizza
Chicken nuggets, cooked, quartered.....	8.7 oz. or 10 pieces
Honey.....	1.5 oz.
Sriracha.....	1.5 oz.
Mozzarella cheese, shredded.....	4 oz.
Sriracha	2 Tbsp.
Honey	2 Tbsp.

DIRECTIONS

1. Mix honey, and sriracha together, add chicken, toss to coat.
2. Evenly distribute the chicken mixture on the pizza.
3. Top with mozzarella cheese.
4. Bake pizza in a preheated convection @ 350°F for 18-22 minutes.
5. Slice pizza into eighths.
6. Drizzle pizza with sriracha and honey before service.

CN CREDITING

M/MA	2 oz.
Grains	2.25 oz.
Total Vegetables	1/8 cup

KEY NUTRITIONALS

Calories	420
Fat	17 g
Saturated Fat	6 g
Sodium	730 mg
Carbs	46 g
Protein	23 g

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ORANGE CHICKEN PIZZA

Using chicken nuggets

INGREDIENTS

- Big Daddy™ Primo Scratch Ready® pizza.....1 – 16" pizza
- Chicken nuggets, cooked, quartered.....13 oz. or 15 pieces
- Broccoli florets, blanched or frozen thawed.....3 oz.
- Minh® orange sauce4 oz.
- Mozzarella cheese, shredded.....2 oz.
- Minh® orange sauce (for after bake drizzle).....1 ½ - 2 Tbsp.

DIRECTIONS

1. Mix chicken, broccoli, and 4 ounces orange sauce together.
2. Evenly distribute the chicken mixture on the pizza.
3. Top chicken mixture with mozzarella cheese.
4. Bake pizza in a preheated convection @ 350°F for 18-22 minutes.
5. Cut into eighths.
6. Drizzle pizza with the remaining 1 ounce orange sauce.

CN CREDITING

M/MA	1.75 oz.
Grains	2.25 oz.
Total Vegetables	⅓ cup

KEY NUTRITIONALS

Calories	400
Fat	16 g
Saturated Fat	6 g
Sodium	520 mg
Carbs	45 g
Protein	21 g

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