

MEAT LOVERS' DEEP DISH

Calling all carnivores: this Chicago-style pie is stuffed with sausage, ham and pepperoni.



Yield: 8 servings | 1 per serving

| INGREDIENTS | AMOUNT | MEASURE |
|--|---------|-----------|
| 73037 VILLA PRIMA® 16" Pre-Proofed Sheeted Dough , frozen | 1 | |
| Pizza Sauce | 2 oz. | 1/4 cup |
| Mozzarella Cheese, shredded | 4 oz. | 1 cup |
| Sausage, crumbled, cooked | 2 oz. | 1/4 cup |
| Ham, diced, precooked | 2 oz. | 1/4 cup |
| Pepperoni, sliced, coins | .75 oz. | 12 slices |

DIRECTIONS

1. Preheat convection oven to 350°F. Spray 14" Deep Dish pan with pan release.
2. Add ¼ cup olive oil to bottom of pan. Place **VILLA PRIMA® 16" Pre-Proofed Sheeted Dough**, on top of 14" deep dish pan
3. Wrap pizza and pan in plastic wrap and allow to thaw.
4. Pizza will settle into deep dish pan.
5. Top with meats and cheese.
6. Spread sauce evenly over top.
7. Bake 23-26 minutes or until internal temperature reaches 185°F.
8. Allow to cool 3-4 minutes. Remove from pan and slice into wedges.

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MARGHERITA PIZZA

Simple and kid-friendly: just sauce, cheese and fresh tomato and basil.



Yield: 1 serving | 1 per serving

| INGREDIENTS | AMOUNT | MEASURE |
|---|--------|---------|
| 73035 VILLA PRIMA® 7" Pre-Proofed Sheeted Dough , frozen | 1 | |
| Pizza Sauce | 2 oz. | 1/4 cup |
| Mozzarella Cheese, Fresh | 4 oz. | 1 cup |
| Tomato, fresh, thinly sliced | 2 oz. | 1/2 cup |
| Basil, fresh, shredded | | |

DIRECTIONS

1. Preheat convection oven to 350°F. Evenly spread sauce over **VILLA PRIMA® 7" Pre-Proofed Sheeted Dough**.
2. Top with cheese and tomatoes. Bake at 350° for 7–10 min. or until golden brown and internal temperature reaches 185°F.
3. Garnish with basil and serve.

Alternative baking instructions:

- Impinger – Bake at 450°F for 4-7 minutes
- Deck Oven – Bake at 500° for 8-11 minutes

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CANADIAN BACON BREAKFAST PIZZA

Soft scrambled eggs, cheddar, mozzarella and Canadian bacon to start the day off right.



Yield: 8 servings | 1 per serving

| INGREDIENTS | AMOUNT | MEASURE |
|--|--------------|-----------------|
| 67608 VILLA PRIMA® 16" Pre-Proofed Rolled Edge Sheeted Dough TS frozen | 1 -16" Pizza | |
| Canadian Bacon, sliced | 6 oz. | 12 large slices |
| Mozzarella cheese, shredded | 2 oz. | 1/2 cup |
| Eggs, soft scrambled | 9 oz. | 6 large eggs |
| Cheddar cheese, shredded | 2 oz. | 1/2 cup |

DIRECTIONS

1. Preheat convection oven to 350°F.
2. Top **VILLA PRIMA® 16" Pre-Proofed Rolled Edge Sheeted Dough** with Canadian bacon and mozzarella cheese.
3. Bake 18-22 minutes or until internal temperature reaches 185°F.
4. Remove pizza from the oven, slice into wedges, top with eggs and Cheddar cheese.
5. Return to oven and continue to bake, 1-2 minutes or until cheese melts.

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