



BBQ CHICKEN PIZZA

Recipe inspired
by Schwan's
Chef Collective



Ingredients

Villa Prima® Starter Crust® 16" Pre Proofed Sheeted Dough – 73037	1
BBQ Sauce	6 oz.
Pepper Jack Cheese, shredded	4 oz.
Four Cheese Blend Cheese, shredded	4 oz.
Chicken Breast, cooked and diced	5 oz.
Red Onions, caramelized	3 oz.
BBQ Sauce	1.5 oz.
Fried Onions	1 oz.
Cilantro, fresh chopped	.3 oz.

Directions

- 1. Top** Villa Prima® Starter Crust® Pre Proofed Sheeted dough with BBQ sauce, cheeses, chicken and carmalized onions.
- 2. Bake** – Convection Oven: 375°F for 7 - 10 min or until golden brown.
– Impinger Oven: 450°F for 7 - 8 min or until golden brown.
- 3. Top** with a drizzle of BBQ sauce, fried onions and cilantro as desired.
- 3. Cut** pizza into wedges.

For more inspiration, visit SchwansFoodService.com



HAM AND GRUYÈRE PINWHEEL

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Ingredients

Villa Prima® Starter Crust® 16" PRE PROOFED SHEETED DOUGH – 73037	1 ea.
Cheese, Gruyère, shredded	6 oz.
Ham, fully cooked, diced	8 oz.
Egg, liquid pasteurized	2 oz.
Cheese, Gruyère, shredded	4 oz.

Directions

- 1. Thaw Villa Prima® Starter Crust® 16" Pre Proofed Sheeted Dough** and stretch into 15"x15" square.
- 2. Top** with cheese and ham. Leave lower 1" of dough un-topped.
- 3. Roll** tightly and cut into 16 even portions.
- 4. Dip** top of each roll in egg, place on parchment lined sheet pan.
- 5. Top** each roll with cheese.
- 6. Bake** – Convection oven: 375°F for 8-12 min or until golden brown.