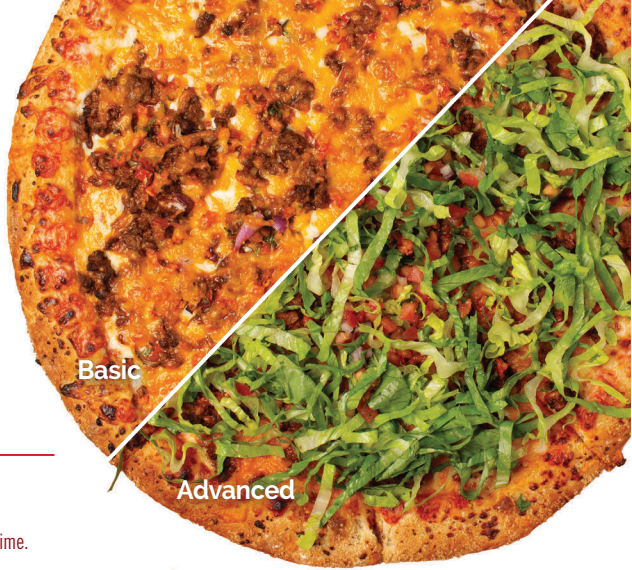
TACO PIZZA

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 1/3 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 Nutritionals	(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	1/8 cup	3/8 cup

Recipe inspired by

SCHWAN'S CHEF COLLECTIVE™

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1-888-554-7421

* 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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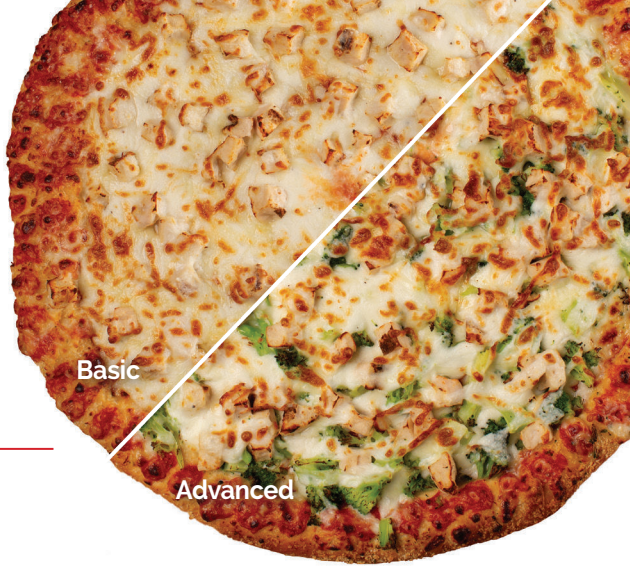
CHICKEN ALFREDO PIZZA

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

INGREDIENTS	8 SERVINGS 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.	⅔ 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 Nutritionals	(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	⅛ cup	½ cup

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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*

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

DIRECTIONS - *ADVANCED*

7. 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.
8. Top pizza with 2 cups collard greens before slicing.

Key Nutritionals	(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	⅛ cup	⅜ cup

Recipe inspired by

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HOT HIBACHI CHICKEN PIZZA

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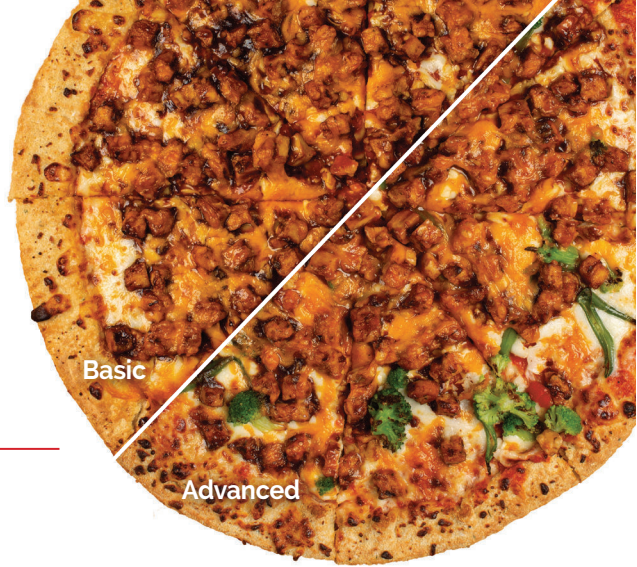

	8 SERVINGS	
INGREDIENTS	**WEIGHT***	**MEASURE**
68594 **BIG DADDY'S®** Scratch Ready Pizza		1 pizza
Chicken Breast, Diced, Cooked (1 breast = 2.8 oz. (2M/MA)	8 oz.	1½ cups
69145 **MINH®** Szechwan Sauce	6 oz.	1 cup
Cheddar Cheese, Shredded	3 oz.	¾ cup
ADVANCED		
Vegetable, mixed Asian blend	4.65 oz.	1 cup

DIRECTIONS - *BASIC*

1. Mix diced chicken with Szechwan sauce.
2. Top pizza evenly with chicken & sauce.
3. Sprinkle pizza with shredded cheddar 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 vegetables to the pizza in step 2.

Key Nutritionals	(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	⅛ cup	¼ cup

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