



SCRATCH READY® Pizza Recipe Cards





BBQ CHICKEN PIZZA

74795 – VILLA PRIMA® SCRATCH READY® 16" Pre-Proofed Sheeted Dough

INGREDIENTS

AMOUNT

MEASURE

BBQ Sauce

6 oz.

1 ½ cup

Mozzarella cheese, shredded

2 oz.

½ cup

Chicken Breast, cooked & diced

6 oz.

1 ½ cup

Red Onions, sliced

3 oz.

¾ cup

PROCEDURES/PREPARATION

1. **Top** VILLA PRIMA® pizza with 4 oz. BBQ sauce, cheese, chicken and onions.
2. **Bake** - Convection Oven: 350°F for 18-22 min or until golden brown.
- Impinger Oven: 425°F for 6-8 min or until golden brown.
3. **Cut** pizza into wedges.
4. **Top** pizza with the remaining 2 oz. of BBQ sauce and serve.

For Food Safety, heat pizza to an internal temperature of at least 165°F



MARGHERITA PIZZA

74795 – VILLA PRIMA® SCRATCH READY® 16" Pre-Proofed Sheeted Dough



INGREDIENTS

AMOUNT

MEASURE

Plum/Roma Tomatoes, sliced

8 oz.

1 ½ cups

Mozzarella Cheese, fresh, sliced

4 oz.

1 cup

Basil, fresh leaves

12 leaves

PROCEDURES/PREPARATION

1. **Top** VILLA PRIMA® pizza with tomatoes and mozzarella cheese.

2. **Bake** - Convection Oven: 350°F for 18-22 min or until golden brown.
- Impinger Oven: 425°F for 6-8 min or until golden brown.

3. **Cut** pizza into wedges and serve.

4. **Top** pizza with fresh basil and serve.

For Food Safety, heat pizza to an internal temperature of at least 165°F



CHICKEN BACON RANCH PIZZA

74795 – VILLA PRIMA® SCRATCH READY® 16" Pre-Proofed Sheeted Dough

INGREDIENTS	AMOUNT	MEASURE
Chicken, cooked, diced	4 oz.	1 cup
Turkey Bacon, cooked, crumbled	3 oz.	$\frac{3}{4}$ cup
Tomato, diced	2 oz	$\frac{1}{2}$ cup
Ranch dressing	4 oz.	1 cup
Mozzarella cheese	2 oz.	$\frac{1}{2}$ cup

PROCEDURES/PREPARATION

1. **Mix** chicken, bacon, tomato, and 3 oz. of ranch together.
2. **Top** VILLA PRIMA® pizza with chicken mixture then add mozzarella cheese.
3. **Bake** - Convection Oven: 350°F for 18-22 min or until golden brown.
- Impinger Oven: 425°F for 6-8 min or until golden brown.
4. **Cut** pizza into wedges.
5. **Drizzle** pizza with the remaining 1 oz. of ranch dressing and serve.

For Food Safety, heat pizza to an internal temperature of at least 165°F



SUPREME PIZZA

74795 – VILLA PRIMA® SCRATCH READY® 16" Pre-Proofed Sheeted Dough

INGREDIENTS	AMOUNT	MEASURE
Salami, sliced	10 sliced	1 cup
Pepperoni, sliced	20 coins	1 cup
Onions, sliced	1 ½ oz.	1 cup
Bell Peppers, sliced	1 ½ oz.	¼ cup
Black Olives, sliced	1 ¼ oz.	¼ cup
Mushrooms, sliced	2 ½ oz.	1 cup
Parmesan cheese, grated	¾ oz.	¼ cup
Mozzarella cheese, shredded	6 oz.	1 cup

PROCEDURES/PREPARATION

- 1. Top** VILLA PRIMA® pizza with salami, pepperoni, bell peppers, olives, onion, mushrooms, mozzarella cheese, and parmesan cheese.
- 2. Bake** - Convection Oven: 350°F for 18-22 min or until golden brown.
- Impinger Oven: 425°F for 6-8 min or until golden brown.
- 3. Cut** pizza into wedges.

For Food Safety, heat pizza to an internal temperature of at least 165°F



PHILLY CHEESE STEAK PIZZA

74795 – VILLA PRIMA® SCRATCH READY® 16" Pre-Proofed Sheeted Dough

INGREDIENTS	AMOUNT	MEASURE
Philly steak meat, cooked, shredded	6 oz.	1 ½ cups
Swiss cheese, shredded	2 oz.	½ cup
Mozzarella, white cheddar, yellow cheddar, and parmesan, shredded	4 oz.	1 cup
Bell peppers, sliced, sauteed	2.5 oz.	¾ cup
Onions, sliced, sauteed	2.5 oz.	¾ cup

PROCEDURES/PREPARATION

1. Sauté bell peppers and onions.
2. **Top** VILLA PRIMA® pizza with Philly steak meat, cheese blend, Swiss cheese, peppers, and onions.
3. **Bake** - Convection Oven: 350°F for 18-22 min or until golden brown.
- Impinger Oven: 425°F for 6-8 min or until golden brown.
4. **Cut** pizza into wedges and serve.

For Food Safety, heat pizza to an internal temperature of at least 165°F



TACO PIZZA

74795 – VILLA PRIMA® SCRATCH READY® 16" Pre-Proofed Sheeted Dough

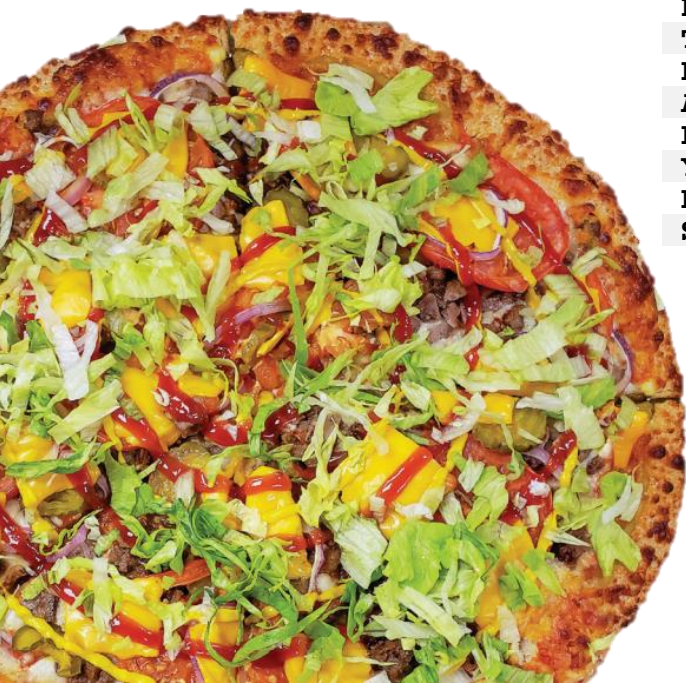


INGREDIENTS	AMOUNT	MEASURE
Ground beef, cooked	8 oz.	2 cups
Tomato, diced	2 oz.	½ cup
Red Onion, diced	1 oz.	1/8 cup
Cheddar cheese, shredded	2 oz.	½ cup
Salsa	1 oz.	2 Tbsp
Sour cream	1 oz.	2 Tbsp
Crushed taco shells	2 oz.	½ cup
Shredded lettuce	2 oz.	½ cup

PROCEDURES/PREPARATION

1. **Mix** ground beef, tomato, and onion together.
2. **Top** VILLA PRIMA® pizza with ground beef mixture, and cheddar cheese.
3. **Bake** - Convection Oven: 350°F for 18-22 min or until golden brown.
- Impinger Oven: 425°F for 6-8 min or until golden brown.
4. **Cut** pizza into wedges.
5. **Drizzle** pizza with salsa and sour cream, sprinkle with taco shells and lettuce.

For Food Safety, heat pizza to an internal temperature of at least 165°F



CHEESEBURGER PIZZA

74795 – VILLA PRIMA® SCRATCH READY® 16" Pre-Proofed Sheeted Dough

INGREDIENTS	AMOUNT	MEASURE
Beef patty, cooked, finely chopped	6.6 oz	1 ½ cup
Tomato, sliced	4 oz.	3/8 cup
Red Onion, sliced	1 oz.	1/8 cup
American cheese, sliced cut into ¼	2 oz.	½ cup
Dill Pickles, sliced chips	2 oz.	½ cup
Yellow mustard	1 oz.	2 Tbsp
Ketchup	1 oz.	2 Tbsp
Shredded lettuce	2 oz.	½ cup

PROCEDURES/PREPARATION

1. **Mix** chopped beef and onions together.
2. **Top** VILLA PRIMA® pizza with chopped beef mixture, American cheese, and tomatoes.
3. **Bake** - Convection Oven: 350°F for 18-22 min or until golden brown.
- Impinger Oven: 425°F for 6-8 min or until golden brown.
4. **Top** baked pizza with pickles slices.
5. **Cut** pizza into wedges.
5. **Drizzle** pizza with mustard, ketchup, and lettuce.

For Food Safety, heat pizza to an internal temperature of at least 165°F



SWEET CHILI CHICKEN

74795 – VILLA PRIMA® SCRATCH READY® 16" Pre-Proofed Sheeted Dough

INGREDIENTS

Sweet Chili Sauce

9 oz.

1 cup

Chicken Breast, cooked, chopped

10 oz.

2 cups

Pineapple, chunks

3 oz.

½ cup

Bell Pepper, red

1 ½ oz.

¼ cup

Cilantro, fresh, chopped

1/8 oz.

¼ cup

Mozzarella cheese, shredded

6 oz.

1 cup

PROCEDURES/PREPARATION

1. **Mix** chicken and sweet chili sauce.
2. **Top** VILLA PRIMA® pizza with chicken mixture, pineapple, peppers, cilantro and cheese.
3. **Bake** - Convection Oven: 350°F for 18-22 min or until golden brown.
- Impinger Oven: 425°F for 6-8 min or until golden brown.
4. **Cut** pizza into wedges and serve.

For Food Safety, heat pizza to an internal temperature of at least 165°F



PICKLE PIZZA

74795 – VILLA PRIMA® SCRATCH READY® 16" Pre-Proofed Sheeted Dough

INGREDIENTS	AMOUNT	MEASURE
Mozzarella cheese, shredded	6 oz.	1 cup
Dill Pickles, sliced, drained	36 slices	1 cup
Bacon, cooked, crumbled	8 oz.	½ cup
Ranch Dressing	1 oz.	3 Tbsp

PROCEDURES/PREPARATION

1. **Top** VILLA PRIMA® pizza with dill pickles, bacon and mozzarella cheese.
2. **Bake** - Convection Oven: 350°F for 18-22 min or until golden brown.
- Impinger Oven: 425°F for 6-8 min or until golden brown.
3. **Cut** pizza into wedges.
4. **Drizzle** pizza with ranch dressing and serve.

For Food Safety, heat pizza to an internal temperature of at least 165°F



SPICY SALAMI PIZZA

74795 – VILLA PRIMA® SCRATCH READY® 16" Pre-Proofed Sheeted Dough



INGREDIENTS	AMOUNT	MEASURE
Salami, sliced, rounds	¼ pound	1 ½ cups
Parmesan cheese, grated	¾ oz.	1 ¼ cups
Ricotta cheese	2 ¼ oz.	¼ cup
Hot Honey	½ oz.	1 tsp

PROCEDURES/PREPARATION

1. **Top** VILLA PRIMA® pizza with salami, ricotta, and parmesan cheese.
2. **Bake** - Convection Oven: 350°F for 18-22 min or until golden brown.
- Impinger Oven: 425°F for 6-8 min or until golden brown.
3. **Cut** pizza into wedges.
4. **Drizzle** pizza with hot honey and serve.

For Food Safety, heat pizza to an internal temperature of at least 165°F



HOT HONEY CHICKEN PIZZA

74795 – VILLA PRIMA® SCRATCH READY® 16" Pre-Proofed Sheeted Dough

INGREDIENTS	AMOUNT	MEASURE
Breaded popcorn chicken, cooked	17.2 oz.	10-12 pieces
Sweet & Sour Sauce	2 oz.	¼ cup
Honey	2 oz.	¼ cup
Sriracha Sauce	2 oz.	¼ cup
Mozzarella cheese, shredded	2 oz.	½ cup

PROCEDURES/PREPARATION

1. **Mix** sweet and sour sauce, sriracha, and honey. Remove 2 oz. of sauce and hold aside. Add chicken and toss to complete.
2. **Top** VILLA PRIMA® pizza with chicken mixture and mozzarella cheese.
3. **Bake** - Convection Oven: 350°F for 18-22 min or until golden brown.
- Impinger Oven: 425°F for 6-8 min or until golden brown.
4. **Cut** pizza into wedges.
5. **Top** pizza with the remaining 2 oz. sauce and serve.

For Food Safety, heat pizza to an internal temperature of at least 165°F



CANADIAN BACON BREAKFAST PIZZA

74795 – VILLA PRIMA® SCRATCH READY® 16" Pre-Proofed Sheeted Dough



INGREDIENTS	AMOUNT	MEASURE
Canadian bacon, sliced	6 oz.	12 lrg sliced
Mozzarella cheese, shredded	2 oz.	½ cup
Eggs, soft scrambled	9 oz.	6 lrg eggs
Cheddar cheese, shredded	2 oz.	½ cup

PROCEDURES/PREPARATION

1. **Top** VILLA PRIMA® pizza with Canadian bacon and Mozzarella cheese.
2. **Bake** - Convection Oven: 350°F for 18-22 min or until golden brown.
- Impinger Oven: 425°F for 6-8 min or until golden brown.
3. **Top** pizza with soft scrambled eggs and cheddar cheese.
4. **Return** pizza to oven just long enough to melt cheddar cheese.
5. **Cut** pizza into wedges and serve.

For Food Safety, heat pizza to an internal temperature of at least 165°F



TURKEY SAUSAGE BREAKFAST PIZZA

74795 – VILLA PRIMA® SCRATCH READY® 16" Pre-Proofed Sheeted Dough



INGREDIENTS	AMOUNT	MEASURE
Turkey breakfast sausage, cooked, crumbled	8 oz.	2 cups
Mozzarella cheese, shredded	2 oz.	½ cup
Eggs, fried, sunny side up	9 oz.	6 lrg eggs
Cheddar cheese, shredded	2 oz.	½ cup

PROCEDURES/PREPARATION

1. **Top** VILLA PRIMA® pizza with turkey sausage and mozzarella cheese.
2. **Bake** - Convection Oven: 350°F for 18-22 min or until golden brown.
3. **Remove** baked pizza from oven and top with fried eggs and cheddar cheese.
4. **Return** pizza to oven just long enough to melt cheddar cheese.
5. **Cut** pizza into wedges and serve.

For Food Safety, heat pizza to an internal temperature of at least 165°F



MEDITERRANEAN CHICKEN PIZZA

74795 – VILLA PRIMA® SCRATCH READY® 16" Pre-Proofed Sheeted Dough

INGREDIENTS

AMOUNT

MEASURE

Chicken, cooked, diced	6 oz.	1 ½ cup
Yellow tomato, grapes, halved	2 oz.	½ cup
Red bell peppers, diced	1 ½ oz.	½ cup
Artichoke hearts, chopped	3 oz.	½ cup
Black olives, sliced	1 ½ oz.	¼ cup
Mozzarella cheese, shredded	2 oz.	½ cup
Roasted garlic hummus	2 oz.	½ cup

PROCEDURES/PREPARATION

1. **Top** VILLA PRIMA® pizza chicken, tomatoes, bell peppers, artichoke hearts, olives, and cheese.
2. **Bake** - Convection Oven: 350°F for 18-22 min or until golden brown.
- Impinger Oven: 425°F for 7-8 min or until golden brown.
3. **Cut** pizza into wedges.
4. **Drizzle** pizza with hummus and serve.

For Food Safety, heat pizza to an internal temperature of at least 165°F



CHICKEN TIKKA MASALA PIZZA

74795 – VILLA PRIMA® SCRATCH READY® 16" Pre-Proofed Sheeted Dough

INGREDIENTS	AMOUNT	MEASURE
Chicken, cooked, shredded	10 oz.	1 ½ cups
Tikka masala sauce	4 oz.	½ cup
Mozzarella cheese, shredded	4 oz.	1 cup
Cilantro, fresh, chopped		

PROCEDURES/PREPARATION

1. **Mix** chicken and tikka masala sauce together.
2. **Top** VILLA PRIMA® pizza with chicken mixture and mozzarella cheese.
2. **Bake** - Convection Oven: 350°F for 18-22 min or until golden brown.
- Impinger Oven: 425°F for 7-8 min or until golden brown.
3. **Cut** pizza into wedges.
4. **Top** pizza with fresh cilantro and serve.

For Food Safety, heat pizza to an internal temperature of at least 165°F



KOREAN BBQ PIZZA

74795 – VILLA PRIMA® SCRATCH READY® 16" Pre-Proofed Sheeted Dough



INGREDIENTS	AMOUNT	MEASURE
Mozzarella cheese, shredded	6 oz.	1 cup
Korean BBQ sauce	10 oz.	1 cup
Chicken, cooked, shredded	10 oz.	2 cups
Red Onion, sliced thinly	½ oz.	¼ cup
Cilantro, chopped	1/8 oz.	¼ cup
Red Pepper Flakes		1 tsp

PROCEDURES/PREPARATION

1. **Mix** chicken and 8oz. of BBQ sauce.
2. **Top** VILLA PRIMA® pizza with chicken mixture, red onion, red pepper flakes, mozzarella cheese, and cilantro.
3. **Bake** - Convection Oven: 350°F for 18-22 min or until golden brown.
- Impinger Oven: 425°F for 6-8 min or until golden brown.
4. **Cut** pizza into wedges.
5. **Drizzle** pizza with remaining 2 oz. of BBQ sauce and serve.

For Food Safety, heat pizza to an internal temperature of at least 165°F



PAD THAI PIZZA

74795 – VILLA PRIMA® SCRATCH READY® 16" Pre-Proofed Sheeted Dough



INGREDIENTS

MINH® Less Sodium Szechuan sauce

4 oz.

1 Cup

Peanut butter or sun butter

2 oz.

½ cup

Chicken, cooked, diced

6 oz.

1 ½ cup

Red bell pepper, sliced

3 oz.

¾ cup

Mozzarella cheese, shredded

2 oz.

½ cup

Cilantro

1/8 oz.

¼ cup.

PROCEDURES/PREPARATION

1. **Mix** Szechuan and butter together to create a pad Thai sauce. Set aside 1 oz, or 2 Tbsp.
2. **Mix** Chicken and pad Thai sauce together.
3. **Top** VILLA PRIMA® pizza with chicken mixture, red bell peppers, and mozzarella cheese.
4. **Bake** - Convection Oven: 350°F for 18-22 min or until golden brown.
- Impinger Oven: 425°F for 6-8 min or until golden brown.
5. **Cut** pizza into wedges.
6. **Top** pizza with remaining 1 oz. of pad Thai sauce and cilantro.

For Food Safety, heat pizza to an internal temperature of at least 165°F



ORANGE CHICKEN PIZZA

74795 – VILLA PRIMA® SCRATCH READY® 16" Pre-Proofed Sheeted Dough

INGREDIENTS	AMOUNT	MEASURE
Chicken Nuggets, cooked, quartered	8.7 oz.	10 pieces
Broccoli florets	3 oz.	$\frac{3}{4}$ cup
MINH® Less Sodium Orange sauce	5 oz.	1 $\frac{1}{4}$ cup
Mozzarella cheese, shredded	2 oz.	$\frac{1}{2}$ cup

PROCEDURES/PREPARATION

1. **Mix** chicken, broccoli, and 4 oz. orange sauce together.
2. **Top** VILLA PRIMA® pizza with chicken mixture and mozzarella cheese.
3. **Bake** - Convection Oven: 350°F for 18-22 min or until golden brown.
- Impinger Oven: 425°F for 6-8 min or until golden brown.
4. **Cut** pizza into wedges.
5. **Drizzle** pizza with remaining 1 oz. orange sauce.

For Food Safety, heat pizza to an internal temperature of at least 165°F



HARVEST PIZZA

74795 – VILLA PRIMA® SCRATCH READY® 16" Pre-Proofed Sheeted Dough



INGREDIENTS	AMOUNT	MEASURE
Zucchini, thinly sliced lengthwise		7-9 sliced
Corn, roasted, kernels	3 oz.	¾ cup
Goat Cheese, crumbled	2 oz.	½ cup
Serrano Peppers, fine diced	½ oz.	1/8 cup
Honey		
Mint, fresh leaves, chopped		
Balsamic reduction		

PROCEDURES/PREPARATION

1. **Top** VILLA PRIMA® pizza with zucchini, corn, goat cheese and serrano pepper.
2. **Bake** - Convection Oven: 350°F for 18-22 min or until golden brown.
- Impinger Oven: 425°F for 6-8 min or until golden brown.
3. **Cut** pizza into wedges
4. **Drizzle** pizza with honey, balsamic reduction and top with mint leaves

For Food Safety, heat pizza to an internal temperature of at least 165°F



FIG & SQUASH PIZZA

74795 – VILLA PRIMA® SCRATCH READY® 16" Pre-Proofed Sheeted Dough

INGREDIENTS	AMOUNT	MEASURE
Butternut Squash, roasted	3 oz.	¾ cup
Black Figs, dried, sliced	2 oz.	½ cup
Pancetta, thinly sliced	1 oz.	¼ cup
Sage, fresh leaves	¼ oz.	6 leaves
Mozzarella, fresh	2 oz.	½ cup
Goat Cheese	1 oz.	¼ cup
Arugula, fresh	2 oz.	½ cup
Balsamic Reduction		
Extra Virgin Olive Oil		

PROCEDURES/PREPARATION

1. **Top** VILLA PRIMA® pizza with roasted squash, figs, pancetta, sage leaves, mozzarella and goat cheese
2. **Bake** - Convection Oven: 350°F for 18-22 min or until golden brown.
- Impinger Oven: 425°F for 6-8 min or until golden brown.
3. **Cut** pizza into wedges and top with arugula.
4. **Drizzle** pizza with balsamic reduction and extra virgin olive oil.

For Food Safety, heat pizza to an internal temperature of at least 165°F



POTATO, ONION, GOAT CHEESE PIZZA

74795 – VILLA PRIMA® SCRATCH READY® 16" Pre-Proofed Sheeted Dough

INGREDIENTS	AMOUNT	MEASURE
Goat cheese, sliced	3 oz.	½ cup
Potato, peeled, uncooked, raw, shaved, soaked and drained	3 oz.	1 cup
Sweet Corn, white	2 oz.	½ cup
Onions, caramelized	2 oz.	¼ cup
Rosemary, fresh, chopped	1/8 oz.	2 sprigs
Extra virgin olive oil		

PROCEDURES/PREPARATION

1. **Top** VILLA PRIMA® pizza with potatoes, onions, corn, goat cheese, and rosemary.
2. **Bake** - Convection Oven: 350°F for 18-22 min or until golden brown.
- Impinger Oven: 425°F for 7-8 min or until golden brown.
3. **Cut** pizza into wedges.
4. **Drizzle** pizza with olive oil and serve.

For Food Safety, heat pizza to an internal temperature of at least 165°F



QUATTO FORMAGGI PIZZA

74795 – VILLA PRIMA® SCRATCH READY® 16" Pre-Proofed Sheeted Dough

INGREDIENTS	AMOUNT	MEASURE
Mozzarella cheese, shredded	2 oz.	½ cup
Goat cheese, crumbled	1 oz.	¼ cup
Fontina cheese, shredded	1 oz.	¼ cup
Parmigiano-Reggiano cheese, shredded	1 oz.	¼ cup
Pesto		

PROCEDURES/PREPARATION

1. **Top** VILLA PRIMA® pizza with all four cheeses.
2. **Bake** - Convection Oven: 350°F for 18-22 min or until golden brown.
- Impinger Oven: 425°F for 6-8 min or until golden brown.
3. **Top** pizza with Pesto as desired.
4. **Cut** pizza into wedges and serve.

For Food Safety, heat pizza to an internal temperature of at least 165°F



PEAR, PROSCIUTTO AND GORGONZOLA PIZZA

74795 – VILLA PRIMA® SCRATCH READY® 16" Pre-Proofed Sheeted Dough



INGREDIENTS	AMOUNT	MEASURE
Pear, fresh, thinly sliced	2 oz.	½ cup
Prosciutto, shaved, sliced	1 oz.	½ cup
Fontina cheese, shredded	2 oz.	½ cup
Gorgonzola cheese, shredded	1 oz.	¼ cup
Extra virgin olive oil		

PROCEDURES/PREPARATION

1. **Top** VILLA PRIMA® pizza with pear slices, prosciutto and cheeses.
2. **Bake** - Convection Oven: 350°F for 18-22 min or until golden brown.
- Impinger Oven: 425°F for 7-8 min or until golden brown.
3. **Cut** pizza into wedges.
4. **Top** pizza with olive oil and serve.

For Food Safety, heat pizza to an internal temperature of at least 165°F



SUMMER THYME PIZZA

74771 – VILLA PRIMA® SCRATCH READY® 16" Thin Crust Pizza

INGREDIENTS	AMOUNT	MEASURE
Bacon, cooked, coarse chopped	2 oz.	½ cup
Cremini Mushrooms, sliced	2 oz.	½ cup
Parmesan cheese, shaved	2 oz.	½ cup
Eggs fresh, whole	4.5 oz.	3 lrg eggs
Thyme, fresh, chopped	½ oz.	2 Tbsp

PROCEDURES/PREPARATION

1. **Top** VILLA PRIMA® pizza with bacon, mushrooms and parmesan cheese.
3. **Crack** three large fresh eggs in center of pizza.
2. **Bake** - Convection Oven: 425°F for 10-14 min or until golden brown and egg whites are set.
- Impinger Oven: 450°F for 6-8 min or until golden brown and egg whites are set.
3. **Cut** pizza into wedges.
4. **Top** pizza with chopped fresh thyme.

For Food Safety, heat pizza/egg to an internal temperature of at least 165°F



TUSCAN SALAMI PIZZA

74771 – VILLA PRIMA® SCRATCH READY® 16" Thin Crust Pizza



INGREDIENTS	AMOUNT	MEASURE
Salami, hard, dry	2 oz.	½ cup
Fennel, fresh, caramelized	2 oz.	½ cup
Burrata or mozzarella, fresh	2 oz.	½ cup
Arugula, fresh	1 oz.	¼ cup

PROCEDURES/PREPARATION

1. **Top** VILLA PRIMA® pizza with salami, caramelized fennel and cheese.
2. **Bake** - Convection Oven: 400°F for 8-11 min or until golden brown.
- Impinger Oven: 425°F for 4-6 min or until golden brown.
3. **Cut** pizza into wedges.
4. **Top** sliced pizza with arugula and serve.

For Food Safety, heat pizza to an internal temperature of at least 165°F



PROSCIUTTO PARMA PIZZA

74771 – VILLA PRIMA® SCRATCH READY® 16" Thin Crust Pizza

INGREDIENTS	AMOUNT	MEASURE
Mozzarella Cheese, shredded	3 oz.	¾ cup
Parmesan Cheese, shaved	2 oz.	½ cup
Prosciutto	2 oz.	½ cup
Black Pepper		Pinch
Oregano, dry		Pinch
Arugula, fresh	1 oz.	¼ cup

PROCEDURES/PREPARATION

1. **Top** VILLA PRIMA® pizza with mozzarella cheese, parmesan cheese, prosciutto, pepper and oregano.
2. **Bake** - Convection Oven: 400°F for 8-11 min or until golden brown.
- Impinger Oven: 425°F for 4-6 min or until golden brown.
3. **Cut** pizza into wedges.
4. **Top** sliced pizza with arugula and serve.

For Food Safety, heat pizza to an internal temperature of at least 165°F