

MARGHERITA PIZZA

TIP

*Different basil,
different eating
experience. Try lemon,
purple or Thai basil.*



Ingredients

VILLA PRIMA® SCRATCH READY® 16" Thin Crust Pizza – 74771	1
Plum/Roma Tomatoes, sliced	8 oz.
Mozzarella Cheese, fresh sliced	4 oz.
Basil, fresh leaves	

Directions

Arrange sliced tomatoes evenly over the pizza.

Top with mozzarella.

Bake as directed.

Top with fresh basil immediately after removing from oven.

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

For more inspiration,
visit SchwansFoodService.com/Scratch-Ready



PROSCIUTTO PARMA PIZZA

TIP

Brush crust edge with olive oil before baking for a crispy, golden brown crust.



Ingredients

VILLA PRIMA® SCRATCH READY® 16" Thin Crust Pizza – 74771	1
Mozzarella Cheese, shredded	3 oz.
Parmesan Cheese, shaved	2 oz.
Prosciutto	2 oz.
Black Pepper	Pinch
Oregano, dry	Pinch
Arugula, fresh	1 oz.

Directions

Top frozen VILLA PRIMA® pizza with mozzarella cheese, parmesan cheese, prosciutto, pepper and oregano.

Bake as directed, until golden brown.

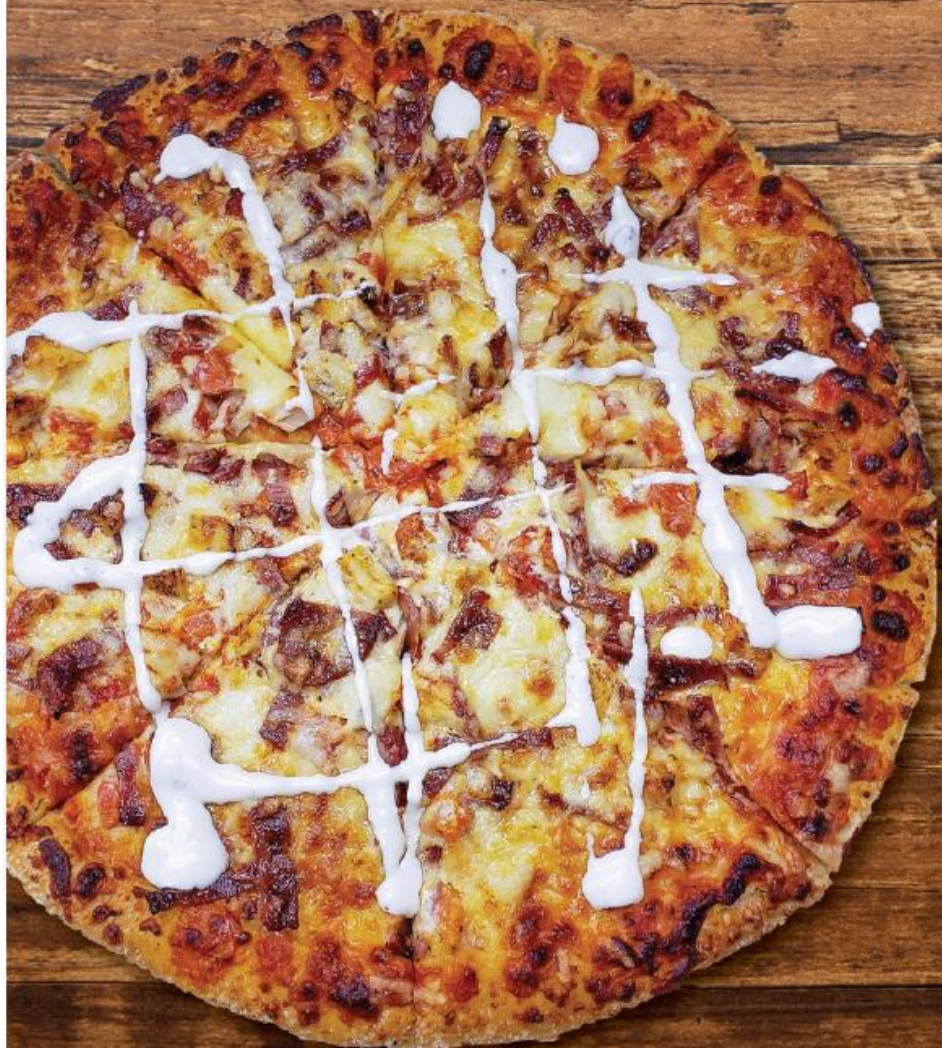
Cut pizza into wedges.

Top sliced pizza with arugula.

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CHICKEN BACON RANCH PIZZA



Ingredients

VILLA PRIMA® SCRATCH READY® 16" partially topped pizza (74795)	1 crust
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.

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

For more inspiration, visit [SchwansFoodService.com](https://www.schwansfoodservice.com)

QUATTRO FORMAGGI PIZZA

TIP

This recipe also works
with VILLA PRIMA®
SCRATCH READY * 16"
Hand-Tossed Style Pizza
(74795)

Ingredients

VILLA PRIMA® SCRATCH READY® 16" THIN CRUST PIZZA – 74771	1
Mozzarella Cheese, fresh	2 oz.
Goat Cheese, crumbled	1 oz.
Fontina Cheese, shredded	1 oz.
Parmigiano-Reggiano Cheese, shredded	1 oz.
Pesto	

Directions

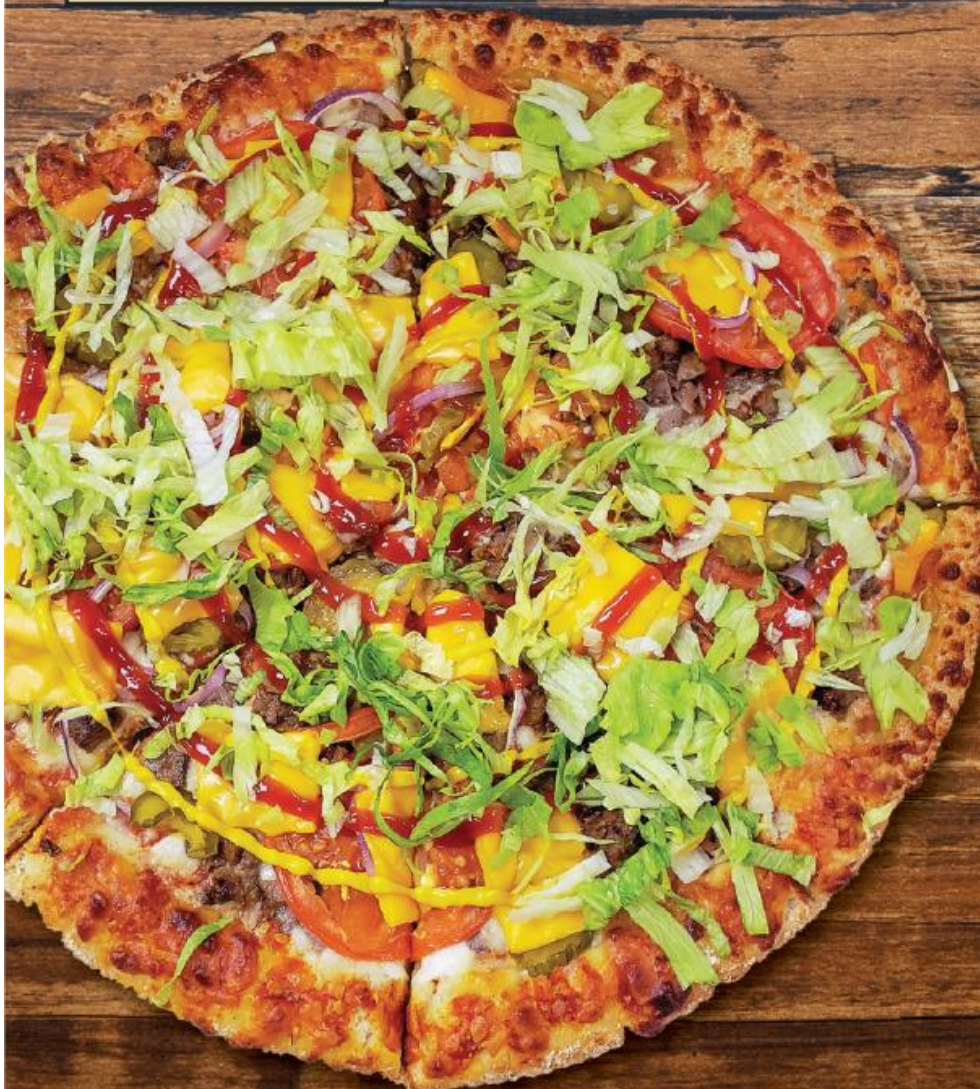
1. Top frozen VILLA PRIMA® pizza with all four cheeses.
2. Bake:
 - Impinger oven: 425°F for 6–8 minutes, until golden brown.
 - Convection oven: 425°F for 10–14 minutes, until golden brown.
3. Top with Pesto as desired.
4. Cut pizza into wedges.

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

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CHEESEBURGER PIZZA



Ingredients

VILLA PRIMA® SCRATCH READY® 16" partially topped pizza (74795)	1 crust
Cooked beef patty (chopped finely)	6.6 oz.
Tomato (sliced)	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

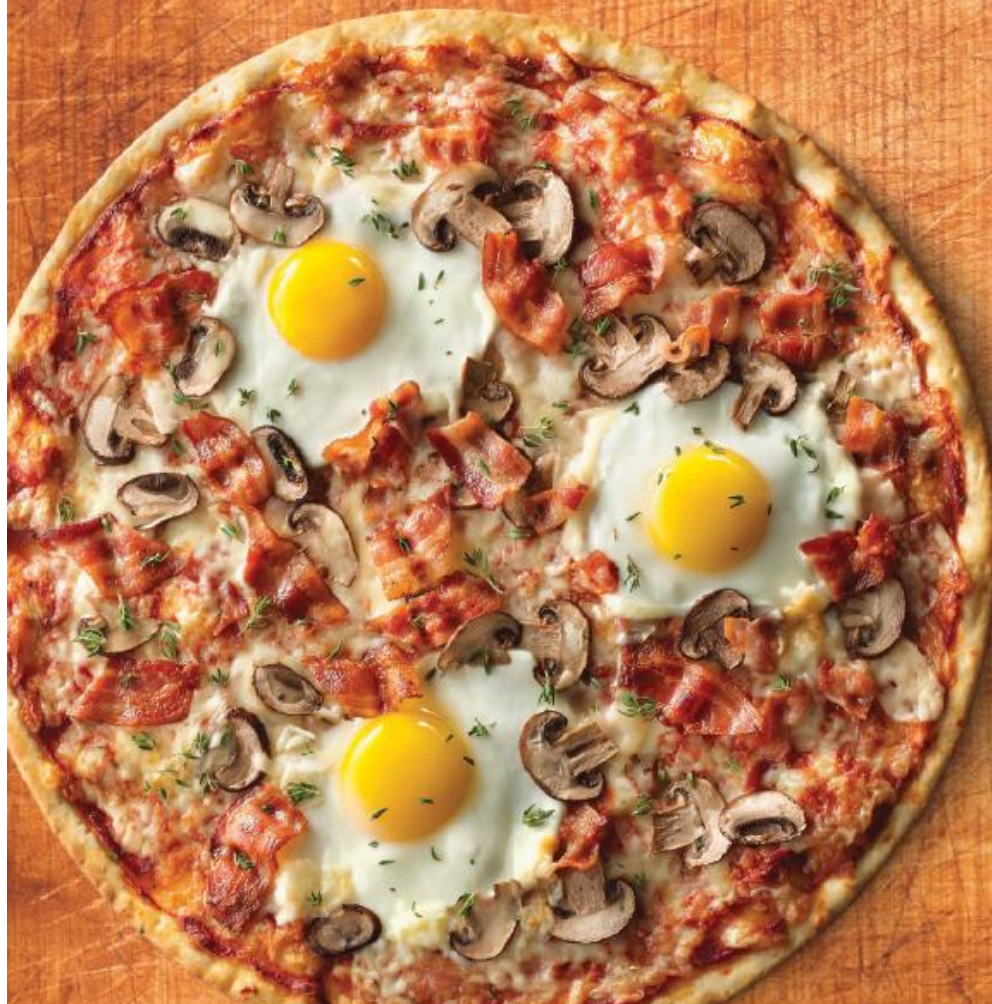
Directions

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.

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

For more Inspiration, visit [SchwansFoodService.com](https://www.schwansfoodservice.com)

SUMMER THYME PIZZA



TIP

To strip thyme, run fingers down the length of stem from top to bottom.

Ingredients

VILLA PRIMA® SCRATCH READY® 16" Thin Crust Pizza – 74771	1
Bacon, cooked, course chopped	2 oz.
Cremeni Mushrooms, sliced	2 oz.
Parmesan Cheese, shaved	2 oz.
Eggs, fresh, whole	3
Thyme, fresh, chopped (after bake topping)	¼ - ½ oz.

Directions

Top frozen VILLA PRIMA® pizza with bacon, mushrooms and parmesan cheese.

Crack three fresh eggs in center of pizza.

Bake as directed, until golden brown, or until it reaches an internal temperature of 185° F and egg whites are set.

Cut pizza into wedges.

Top baked pizza with chopped fresh thyme.

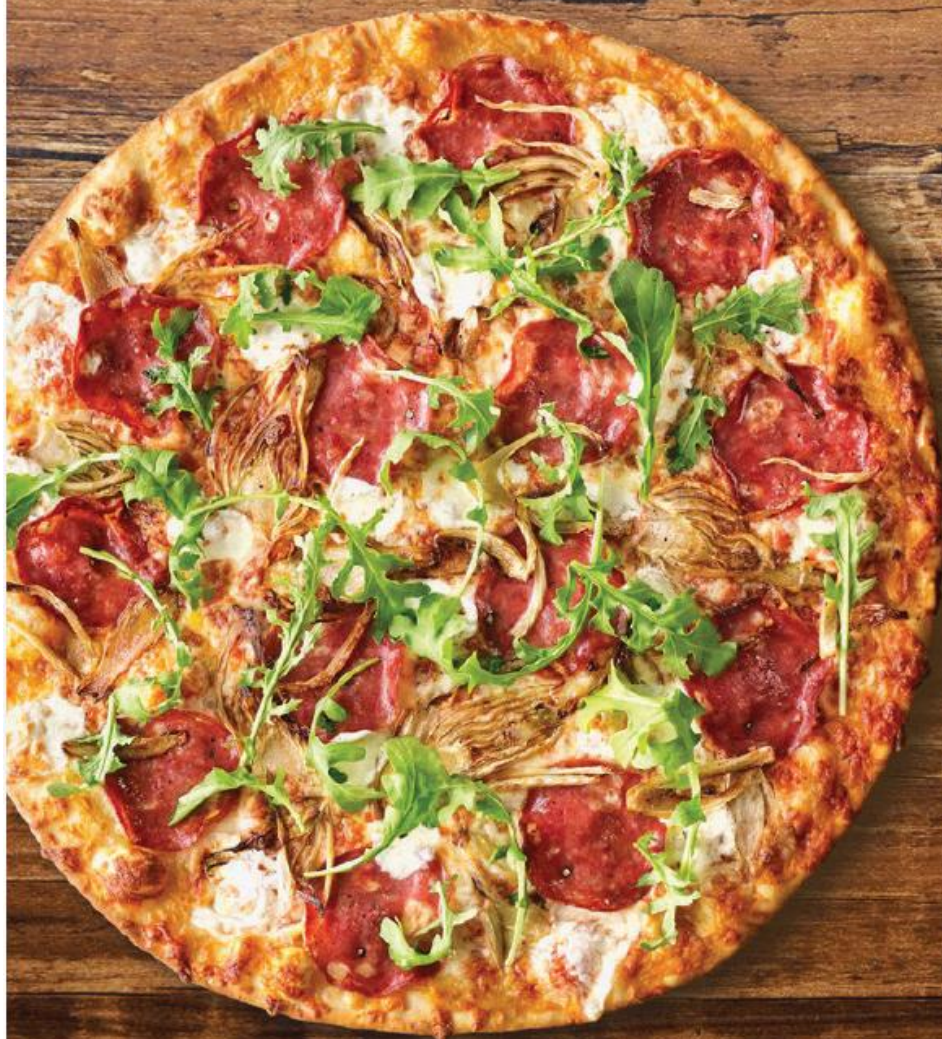
For Food Safety, heat pizza to an internal temperature of at least 165° F

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TUSCAN SALAMI PIZZA

Recipe inspired
by Schwan's
Chef Collective



Ingredients

VILLA PRIMA® SCRATCH READY® 16" THIN CRUST
Partially Topped Pizza – 74771 1

Salami, hard, dry	2 oz.
Fennel, fresh, caramelized	2 oz.
Burrata, fresh (fresh mozzarella)	2 oz.
Arugula, fresh	1 oz.

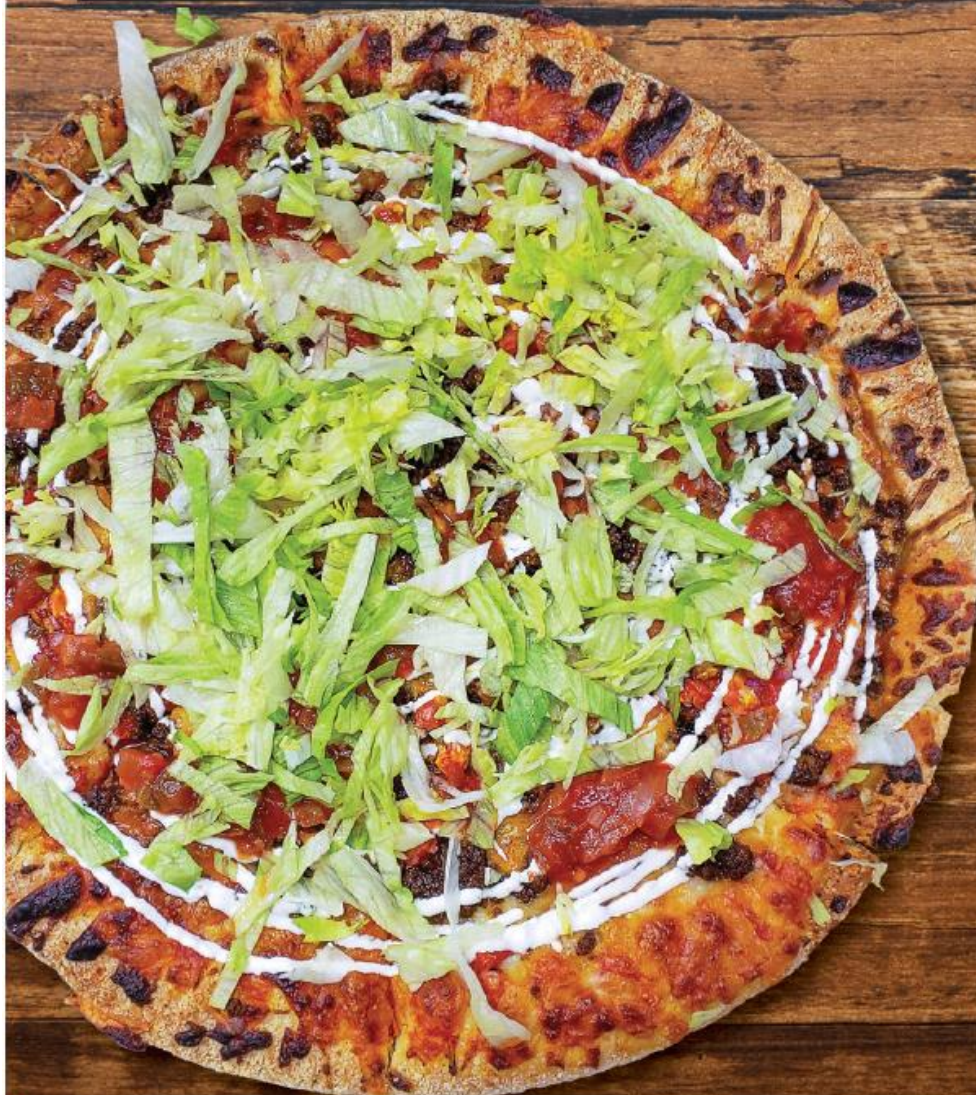
Directions

1. Top frozen pizza with salami, caramelized fennel and cheese.
2. Bake – Impinger oven: 425°F for 6-8 minutes
– Convection oven: 425°F for 10-14 minutes
3. Top with arugula.

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

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TACO PIZZA



Ingredients

VILLA PRIMA® SCRATCH READY® 16"

partially topped pizza (74795)

Taco beef (cooked)	1 crust
Tomato (diced)	2 cups
Onion, red (diced)	½ cup
Cheddar cheese (shredded)	1/8 cup
Salsa	2 oz.
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.

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

For more inspiration, visit SchwansFoodService.com

CANADIAN BACON BREAKFAST PIZZA



Ingredients

VILLA PRIMA® SCRATCH READY® 16" THIN CRUST		
Cheese Pizza (74771 or 74795)		1 crust
Canadian bacon, sliced	6 oz.	12 lrg slices
Mozzarella cheese, shredded	2 oz.	½ cup
Eggs, soft scrambled	9 oz.	6 lrg eggs
Cheddar cheese, shredded	2 oz.	½ cup

Directions

1. Preheat Convection oven to 350°F
2. Top pizza with Canadian bacon and Mozzarella cheese
3. Bake pizza for 18-22 minutes or until it reaches an internal temperature of 185°F
4. Remove baked pizza from the oven and top with the soft scrambled eggs and cheddar cheese
5. Return pizza to oven just long enough to melt the cheese.

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

For more Inspiration, visit SchwansFoodService.com

TURKEY SAUSAGE BREAKFAST PIZZA



Ingredients

VILLA PRIMA® SCRATCH READY® 16" Cheese Pizza (74771 or 74795)		1 crust
Turkey breakfast sausage, cooked, crumbled	8 oz.	2 cups
Mozzarella cheese, shredded	2 oz.	1/2 cup
Eggs, fried sunny side up	9 oz.	6 lrg eggs
Cheddar cheese, shredded	2 oz.	1/2 cup

Directions

1. Preheat Convection oven to 350°F
2. Top pizza with Turkey sausage and Mozzarella cheese
3. Bake pizza for 18-22 minutes or until it reaches an internal temperature of 185°F
4. Remove baked pizza from the oven and top with the fried eggs and cheddar cheese
5. Return pizza to oven just long enough to melt the cheese.

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

For more Inspiration, visit [SchwansFoodService.com](https://www.schwansfoodservice.com)



HARVEST PIZZA



TIP

This recipe also works
with VILLA PRIMA®
SCRATCH READY®
16" Thin Crust
(74771)

Ingredients

VILLA PRIMA® SCRATCH READY® 16" Hand-Tossed Style Partially Topped Pizza (74795)	1
Zucchini, thinly sliced lengthwise	7-9 slices
Corn, roasted, kernels	3 oz.
Goat Cheese, crumbled	2 oz.
Serrano Pepper, fine dice	½ oz.
Honey, for after bake drizzle	
Mint, fresh leaves, torn for after bake topping	
Balsamic Reduction, for after bake drizzle	

Directions

Top frozen VILLA PRIMA® pizza with zucchini, corn, goat cheese and Serrano pepper.

Bake as directed.

Cut pizza into wedges.

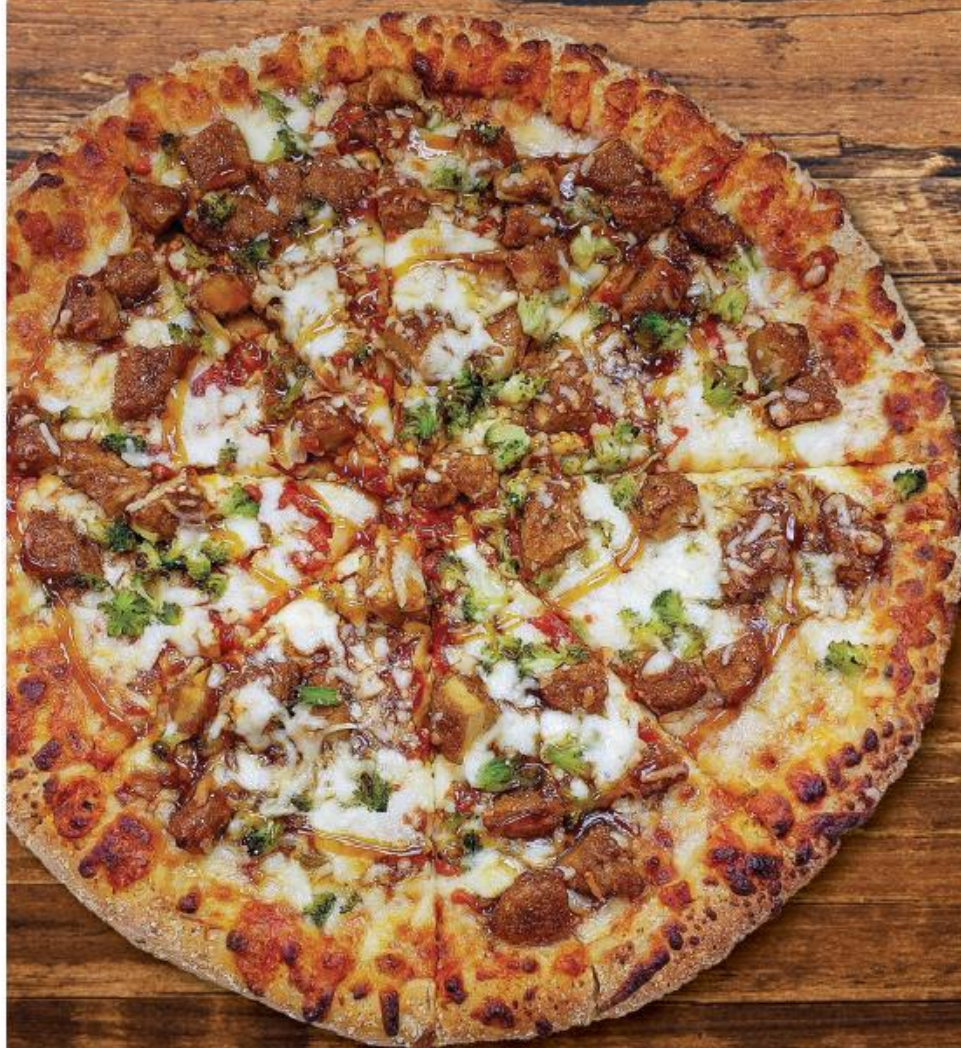
Drizzle pizza with Honey and Balsamic reduction.

Top with mint leaves.

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

For more Inspiration, visit SchwansFoodService.com/Scratch-Ready

ORANGE CHICKEN PIZZA



Ingredients

VILLA PRIMA® SCRATCH READY® 16" partially topped pizza (74795)	1 crust
Chicken nuggets (cooked, quartered)	8.7 oz. or 10 pieces
Broccoli florets (blanched or frozen thawed)	3 oz.
MINH® orange sauce	4 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.

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

For more inspiration, visit [SchwansFoodService.com](https://www.schwansfoodservice.com)

PAD THAI PIZZA



Ingredients

VILLA PRIMA® SCRATCH READY® 16" partially topped pizza (74795)	1 crust
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.

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

For more inspiration, visit [SchwansFoodService.com](https://www.schwansfoodservice.com)



PHILLY CHEESE STEAK PIZZA

Recipe inspired
by Schwan's
Chef Collective



Ingredients

VILLA PRIMA® SCRATCH READY® 16"

Partially Topped Pizza – 74795 1

Philly Steak Meat, prepared and shredded 6 oz.

Swiss Cheese, shredded 2 oz.

Mozzarella, white cheddar, yellow cheddar, and parmesan, Shredded 2 oz.

Peppers and Onions, sliced and sautéed 5 oz.

Directions

- 1. Top** VILLA PRIMA® SCRATCH READY® Partially Topped Pizza with Philly steak, cheeses, peppers and onions.
- 2. Bake** – Convection Oven: 350°F for 17 - 20 min or until golden brown.
– Impinger Oven: 420°F for 9 - 12 min or until golden brown.
- 3. Cut** pizza into wedges.

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SRIRACHA CHICKEN PIZZA



Ingredients

VILLA PRIMA® SCRATCH READY® 16" partially topped pizza (74795)	1 crust
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 1.5oz of 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 the remaining 2 Tbsp of Sriracha and honey before service.
7. Slice into eighths.

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FIG & SQUASH PIZZA



Ingredients

VILLA PRIMA® SCRATCH READY® 16" THIN CRUST Partially Topped Pizza – 74771	1
Butternut Squash, roasted	3 oz.
Black Figs, dried, sliced	2 oz.
Pancetta, thinly sliced	1 oz.
Sage, fresh leaves	6 leaves
Mozzarella, fresh	2 oz.
Goat Cheese	1 oz.
Arugula, fresh	2 oz.
Balsamic Reduction	
Extra Virgin Olive Oil	

Directions

1. Top frozen pizza with roasted squash, figs, pancetta, sage leaves, mozzarella and goat cheese.
2. Bake – Impinger oven: 425°F for 6-8 minutes
– Convection oven: 425°F for 10-14 minutes
3. Top with arugula.
4. Drizzle pizza with balsamic reduction and extra virgin olive oil.

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PIZZA ROLLS

TIP
Serve with a side
of marinara or
spaghetti sauce.



Sometimes, pizza becomes even more incredible when it doesn't look like a pizza.

1. **THAW** a VILLA PRIMA® SCRATCH READY® pizza until dough is soft and pliable.
2. **SPRAY** muffin pan with pan release
3. **STRETCH** pizza into a 12" by 16" rectangle and evenly distribute toppings.
4. **BRUSH** edge of crust with egg wash and roll pizza.
5. **SLICE** the rolled edge and toppings and place into muffin pan.
6. **BAKE** for 12-15 minutes in a conventional or convection oven.

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visit [SchwansFoodService.com/Scratch-Ready](https://www.schwansfoodservice.com/scratch-ready)