



SCRATCH READY RECIPES



PARTNERING TO BUILD A STRONGER PIZZA PROGRAM™

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Artichoke Mushroom Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza

Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Marinated artichoke, chopped	6 oz.	3 oz.
Shitake mushrooms, cooked, sliced	3 oz.	0.75 oz.
Crimini mushrooms, cooked, sliced	3 oz.	0.75 oz.
Plum tomatoes, sliced	7 oz.	3 oz.
Mozzarella cheese, shredded	4 oz.	2 oz.
Fresh basil	As desired	As desired

Instructions

1. Arrange chopped artichokes, mushrooms and tomatoes evenly over the pizza.
2. Top with shredded Mozzarella cheese.
3. Bake as directed.
4. Top with fresh basil immediately after removing from oven.

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Asian Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza

Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Plum tomatoes, sliced	7 oz.	3 oz.
Roasted red bell pepper, diced	5 oz.	2 oz.
Shitake mushrooms, cooked, sliced	5 oz.	2 oz.
Canned bamboo shoots	4 oz.	2 oz.
Canned water chestnuts	3 oz.	1.25 oz.
Mozzarella cheese, shredded	4 oz.	1.5 oz.
Hoisin sauce	As desired	As desired
Fresh cilantro, chopped	As desired	As desired

Instructions

1. Arrange the plum tomatoes, red pepper, mushrooms, bamboo shoots and water chestnuts evenly over the pizza.
2. Top with shredded Mozzarella cheese.
3. Bake as directed.
4. Using a squeeze bottle, apply Hoisin sauce generously over the pizza after baking.
5. Sprinkle fresh cilantro over pizza.

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Bacon Cheeseburger Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza

Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Beef burger, cooked, crumbled	5 oz.	3 oz.
Bacon, cooked, chopped	2 oz.	1 oz.
Cheddar cheese, shredded	4 oz.	2 oz.
Bread-and-butter pickles, sliced	6 oz.	4 oz.

Instructions

1. Mix crumbled beef and bacon in a small bowl.
2. Spread beef and bacon mixture evenly over pizza.
3. Top pizza with shredded Cheddar cheese.
4. Arrange pickle slices evenly over top of pizza.
5. Bake as directed.

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BBQ Brisket Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza

Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Slow-roasted beef brisket, shredded	8.5 oz.	3.5 oz.
Mozzarella cheese, shredded	4 oz.	2 oz.
Crispy fried onions	4 oz.	2 oz.
BBQ Sauce	As desired	As desired.

Instructions

1. Arrange the cooked brisket evenly over the top of the pizza.
2. Top with shredded Mozzarella cheese.
3. Bake as directed.
4. Arrange onions evenly over the top of the pizza.
5. Using a squeeze bottle, apply BBQ sauce generously over the pizza.

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Breakfast Pizza



Product Specifications

Product Category	Pizza
Day Part	Breakfast, Lunch & Dinner
Yields	1 pizza



Ingredients

	Amount for 16"	Amount for 8"
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Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Corned Beef Hash	9 oz.	5.5 oz.
Mozzarella cheese, shredded	4 oz.	2 oz.

Instructions

1. Spread corn beef hash evenly over pizza.
2. Top with shredded Mozzarella cheese.
3. Bake as directed.

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Breakfast Sunny Side Up Pizza



Product Specifications

Product Category	Pizza
Day Part	Breakfast, Lunch & Dinner
Yields	1 pizza

Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Spicy turkey sausage, cooked	6 oz.	3 oz.
Roasted potatoes	5 oz.	2.5 oz.
Goat Cheese, crumbled	3.5 oz.	1.75 oz.
Pecorino cheese	1 oz.	0.5 oz.
Baby arugula	1 oz.	0.5 oz.
Eggs, cooked sunny side up	6	3

Instructions

1. Place turkey sausage, roasted potatoes, goat cheese and pecorino cheese evenly on pizza.
2. Bake as directed.
3. Top baked pizza with baby arugula and sunny side up eggs.

Buffalo-Style Chicken Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza



Ingredients

	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Chicken Tenders, breaded, cooked chopped	8 ¼ oz.	3 oz.
Buffalo Sauce	6 oz.	1.5 oz.
Bleu Cheese, crumbles	5 oz.	2 oz.
Celery, diced	4 .5oz.	3 oz.
Scallions, diced	4 .5oz.	3 oz.

Instructions

1. Chop chicken tenders into bite-sized pieces. Toss pieces in half of the buffalo sauce.
2. Spread chicken pieces evenly over the pizza.
3. Spread bleu cheese crumbles over pizza and drizzle remaining buffalo sauce.
4. Bake as directed.
5. Sprinkle celery and scallions over pizza immediately after removing from oven.

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Cajun Shrimp & Andouille Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza

Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Blackened Cajun shrimp, cooked	5 oz.	3 oz.
¼ in. bias-sliced Andouille sausage, cooked	5 oz.	3 oz.
Pepper and onion mix, charred	4 oz.	2.75 oz.
Plum tomatoes, quartered	6 oz.	3 oz.
Swiss cheese, shredded	4 oz.	2 oz.
Remoulade sauce	As desired	As desired

Instructions

1. Arrange the shrimp, Andouille, peppers, onions and tomato evenly over the pizza.
2. Top with shredded Swiss cheese.
3. Bake as directed.
4. Drizzle the remoulade sauce over the pizza before serving.

Carne Asada Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza

Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Roasted Mexican-seasoned beef sirloin, sliced	8 oz.	3.25 oz.
Red onion, carmelized	1.75 oz.	0.5 oz.
Mexican seasoning	As desired	As desired
Mozzarella cheese, shredded	4 oz.	2 oz.
Pico de gallo	4 oz.	2 oz.
Sour Cream drizzle	As desired	As desired



Instructions

1. Arrange the sirloin and onion evenly over the pizza.
2. Sprinkle the Mexican seasoning generously over the toppings and crust.
3. Top with shredded Mozzarella cheese.
4. Bake as directed.
5. Top with pico de gallo, then use a squeeze bottle to apply sour cream.

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Charcuterie Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza

Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Cappicola ham, sliced	1.75 oz.	0.5 oz.
Sliced Genoa salami, quartered	1.75 oz.	0.5 oz.
Prosciutto, sliced	1.75 oz.	0.5 oz.
Mozzarella cheese, shredded	4 oz.	2 oz.

Instructions

1. Arrange Cappicola ham, Genoa salami and prosciutto evenly over pizza.
2. Top with shredded Mozzarella cheese.
3. Bake as directed.

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Cheese Steak Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza

Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Steak, cooked, shaved	8 oz.	3 oz.
Portabella mushrooms, roasted, sliced	6 oz.	2.5 oz.
Cipollini onion, roasted, chopped	5.15 oz.	2 oz.
Mozzarella cheese, shredded	4 oz.	2 oz.

Instructions

1. Arrange the sliced steak, mushrooms and Cipollini onions evenly over the pizza.
2. Top with shredded Mozzarella cheese.
3. Bake as directed.

Chicken Caesar Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza



Ingredients

	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Romaine Lettuce, chopped	8 oz.	3.15 oz.
Parmesan Cheese, shredded	4 oz.	2 oz.
Croutons	As desired	As desired
Caesar Salad Dressing	As desired	As desired
Chicken Breast, grilled, sliced	8.5 oz.	3 oz.

Instructions

1. Bake as directed.
2. Put lettuce, shredded Parmesan cheese, croutons and dressing in a large bowl and mix.
3. Place dressed salad in the middle of the pizza.
4. Arrange chicken over the top of the pizza.

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Chicken Parmigiana Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza

Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Breaded chicken, cooked, diced	9 oz.	4.5 oz.
Parmesan cheese, grated	3 oz.	1.5 oz.
Marinara	2 oz.	1 oz.

Instructions

1. Place breaded diced chicken and parmesan cheese evenly on pizza
2. Bake as directed.
3. Drizzle marinara over the top of the pizza.

Chicken Sausage & Peppadew Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza

Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Italian chicken sausage, cooked, sliced	8.5 oz.	3.5 oz.
Peppadew peppers, quartered	4.5 oz.	2.15 oz.
Parmesan cheese, shredded	4 oz.	2 oz.

Instructions

1. Arrange sausage slices and peppers evenly over the pizza.
2. Top with shredded Parmesan cheese.
3. Bake as directed.

Chicken Stir-Fry Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza

Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Chicken, cooked, chopped	8.5 oz.	3.15 oz.
Red bell pepper, diced	2.5 oz.	1 oz.
Green bell pepper, diced	2.5 oz.	1 oz.
Red onion, diced	1.75 oz.	0.5 oz.
Chinese rice noodles, fried	As desired	As desired

Instructions

1. Arrange chicken, red and green bell peppers and red onion evenly over top of pizza.
2. Bake as directed.
3. Top pizza with Chinese fried noodles after removing from oven.

Chicken Taco Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza

Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza 1 – 16" Pizza		1 – 8" Pizza
Taco-seasoned Chicken, cooked, chopped	8.5 oz.	3.5 oz.
Yellow onion, diced	1.75 oz.	0.5 oz.
Corn	4 oz.	2 oz.
Red bell pepper, diced	5 oz.	2 oz.
Mozzarella cheese	4 oz.	2 oz.
Fresh cilantro, chopped		

Instructions

1. Arrange cooked, chopped chicken evenly over pizza.
2. Arrange onion, corn and red pepper evenly over pizza.
3. Top with shredded Mozzarella cheese.
4. Bake as directed.
5. Top pizza with fresh chopped cilantro after removing from oven.

Classic Cajun Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza

Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Andouille sausage, sliced	7 oz.	3 oz.
Crawfish tail meat, cooked, peeled	4 oz.	2.75 oz.
Sweet Peppers, diced	4.5 oz.	2.15 oz.
Mozzarella cheese, shredded	4 oz.	2 oz.

Instructions

1. Arrange Andouille, crawfish and peppers evenly over the pizza.
2. Top with shredded Mozzarella cheese.
3. Bake as directed.

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Frito® Chili Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza

Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Chili, cooked	8 oz.	3.5 oz.
Yellow onion, diced	1.75 oz.	0.5 oz.
Cheddar cheese, shredded	4 oz.	2 oz.
Fritos®	As desired	As desired

Instructions

1. Spread chili evenly over the pizza.
2. Arrange onions evenly over the chili.
3. Top with shredded Cheddar cheese.
4. Bake as directed.
5. Top pizza with Fritos® after removing from oven.

Garden Fresh Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza

Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Roasted plum tomatoes, quartered	6 oz.	3 oz.
Spinach, cooked, drained	7 oz.	4 oz.
Red onion, diced	1.75 oz.	0.5 oz.
Mozzarella cheese, shredded	4 oz.	2 oz.
Italian seasoning	2.5 Tbsp.	1 Tbsp.

Instructions

1. Arrange the cooked spinach, tomatoes and onion evenly over the pizza.
2. Top with shredded Mozzarella cheese.
3. Sprinkle the Italian seasoning generously over the toppings and crust.
4. Bake as directed.

Gaucha Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza

Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Roasted beef sirloin, sliced	3 oz.	1.15 oz.
Roasted pork loin, sliced	3 oz.	1.15 oz.
Roasted Andouille sausage, sliced	3 oz.	1.15 oz.
Roasted grape tomatoes	8 oz.	4 oz.
Roasted Yellow bell pepper, diced	4 oz.	2 oz.
Queso fresco, crumbled	5 oz.	1.5 oz.

Instructions

1. Arrange the sliced meats, tomatoes and yellow pepper evenly over the pizza.
2. Top with crumbled queso fresco.
3. Bake as directed.

Greens, Egg, and Ham Pizza



Product Specifications

Product Category	Pizza
Day Part	Breakfast, Lunch & Dinner
Yields	1 pizza

Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Marinated artichoke, chopped	6 oz.	3 oz.
Shitake mushrooms, cooked, sliced	3 oz.	0.75 oz.
Crimini mushrooms, cooked, sliced	3 oz.	0.75 oz.
Plum tomatoes, sliced	7 oz.	3 oz.
Mozzarella cheese, shredded	4 oz.	2 oz.
Fresh basil	As desired	As desired

Instructions

1. Arrange chopped artichokes, mushrooms and tomatoes evenly over the pizza.
2. Top with shredded Mozzarella cheese.
3. Bake as directed.
4. Top with fresh basil immediately after removing from oven.

Grilled BBQ Chicken Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza



Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Chicken, grilled, sliced	8.25 oz.	3 oz.
Red Onion, sliced, thin	1.75 oz.	0.5 oz.
Mozzarella Cheese, grated	4 oz.	1.5 oz.
BBQ Sauce	3 oz.	0.5 oz.

Instructions

1. Spread sliced chicken evenly over the pizza.
2. Top with red onion slices.
3. Top with grated Mozzarella cheese.
4. Drizzle BBQ sauce over entire pizza.
5. Bake as directed.

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Hawaiian Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza

Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Canadian bacon, sliced	5.5 oz.	3.5 oz.
Pineapple tidbits	9.15 oz.	5.25 oz.

Instructions

1. Arrange Canadian bacon slices and pineapple evenly over the pizza.
2. Bake as directed.

High-end Four Cheese Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza

Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Asiago cheese, shredded	2 oz.	1 oz.
Pecorino Romano, grated	2 oz.	1 oz.
Fresh Mozzarella cheese pearls	2.5 oz.	1.25 oz.
Montchevre Goat Cheese, crumbled	2 oz.	1 oz.

Instructions

1. Place all cheeses evenly on pizza.
2. Bake as directed.

Huevos Rancheros Pizza



Product Specifications

Product Category Pizza

Day Part Breakfast, Lunch & Dinner

Yields 1 pizza

Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Corn	4 oz.	2 oz.
Mexican seasoned black beans, cooked	6 oz.	3.75 oz.
Fried eggs	5	2
Pepper Jack cheese, shredded	4 oz.	2 oz.
Pico de gallo	4 oz.	2 oz.
Fresh cilantro, chopped	As desired	As desired

Instructions

1. Arrange corn, black beans and egg(s) evenly over the pizza.
2. Top with shredded pepper jack cheese.
3. Bake as directed.
4. Top pizza with pico de gallo and cilantro after removing from oven.

Korean Pork BBQ Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza

Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Marinated pork, cooked, chopped	8.5 oz.	3.15 oz.
Cabbage, shredded	4 oz.	2 oz.
Green onions, sliced	0.75 oz.	0.33 oz.
Mozzarella cheese, shredded	4 oz.	2 oz.
Korean BBQ Sauce	As desired	As desired
Fresh cilantro, chopped	As desired	As desired

Instructions

1. Arrange pork evenly over pizza.
2. Spread shredded cabbage and green onion evenly over pizza.
3. Top with shredded Mozzarella cheese.
4. Bake as directed.
5. Drizzle pizza with Korean BBQ sauce after removing from oven.
6. Top pizza with chopped fresh cilantro.

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Local Goat Cheese Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza

Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Local goat cheese, sliced	5 oz.	1.75 oz.
Kalamata olives, sliced	4 oz.	2 oz.
Green olives, sliced	4 oz.	2 oz.
Red onion, julienned	1.75 oz.	0.5 oz.

Instructions

1. Arrange the goat cheese, olives and onion evenly over the pizza.
2. Bake as directed.

Mac & Cheese Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza

Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Macaroni & Cheese, prepared	12 oz.	6 oz.
Monterey Jack Cheese, shredded	3 oz.	1.5 oz.

Instructions

1. Bake as directed.
2. Top baked pizza with prepared Macaroni & Cheese and Monterey jack cheese.
3. Return topped pizza to oven just long enough to melt cheese.

Margherita Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza



Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Plum/Roma tomatoes, sliced	8 oz.	3 oz.
Mozzarella Cheese, fresh sliced	4 oz.	2.25 oz.
Basil, fresh leaves		

Instructions

1. Arrange sliced tomatoes evenly over the pizza.
2. Top with mozzarella.
3. Bake as directed.
4. Top with fresh basil immediately after removing from oven.

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Mediterranean Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza



Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Spinach, fresh, chopped	3 oz.	1 oz.
Red Onion, thin sliced	1.5 oz.	0.5 oz.
Feta Cheese, crumbles	5 oz.	1.5 oz.
Black Olives, sliced	4 oz.	1.5 oz.
Olive Oil	As desired	As desired

Instructions

1. Spread spinach evenly over the pizza.
2. Top with onions, Feta cheese and olives.
3. Drizzle with olive oil.
4. Bake as directed.

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Mega Meat Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza

Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Pepperoni, sliced	2 oz.	1 oz.
Italian Sausage, fully-cooked, sliced	4 oz.	2 oz.
Seasoned Ground Beef, browned	3 oz.	1.75 oz.
Bacon, fully-cooked, sliced	2 oz.	1 oz.
Parmesan cheese, shredded	4 oz.	1.5 oz.

Instructions

1. Arrange pepperoni slices evenly over the pizza.
2. Toss sausage, ground beef and bacon together in bowl; spread evenly over the pizza.
3. Top with Parmesan cheese.
4. Bake as directed.

Mexican Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza

Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza 1 – 16" Pizza		1 – 8" Pizza
Taco-seasoned ground beef, cooked	8.5 oz.	3.15oz.
Yellow onion, diced	1.75 oz.	0.5 oz.
Mexican-seasoned black beans, cooked	6 oz.	3.75 oz.
Tomato, diced	2.75 oz.	1.5 oz.
Cheddar cheese, shredded	4 oz.	2 oz.
Sour Cream drizzle	As desired	As desired
Fresh cilantro, chopped	As desired	As desired

Instructions

1. Arrange ground beef evenly over pizza.
2. Spread yellow onion, black beans and diced tomato evenly over pizza.
3. Top with shredded Cheddar cheese.
4. Bake as directed.
5. Drizzle pizza with sour cream after removing from oven.
6. Top pizza with fresh chopped cilantro.

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Mexican Taco Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza

Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza 1 – 16" Pizza		1 – 8" Pizza
Taco-seasoned Ground Beef, cooked	8.5 oz.	3.15 oz.
Yellow onion, diced	1.75 oz.	0.5 oz.
Tomato, diced	2.75 oz.	1.5 oz.
Cheddar Cheese, shredded	4 oz.	2 oz.
Avocado, sliced	6.25 oz.	3.5 oz.
Fresh cilantro, chopped		
Fresh lime juice		
Corn Tortilla, cooked, crumbled	3 oz.	1.75 oz.

Instructions

1. Spread ground beef evenly over pizza.
2. Arrange onion and diced tomato evenly over pizza.
3. Top with shredded Cheddar cheese.
4. Bake as directed.
5. Arrange sliced avocado over pizza after removing from oven.
6. Top pizza with fresh chopped cilantro.
7. Squeeze fresh lime juice over pizza.
8. Top pizza with crumbled corn tortillas.

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Muffuletta Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza

Ingredients

	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Genoa Salami, sliced	2 oz.	1.25 oz.
Hot Capicola Ham, sliced	2 oz	1.25 oz.
Muffuletta Olive Relish/ salad mix (Giuliano)	8 oz.	3.75 oz.
Provolone Cheese, grated	4 oz.	1.5 oz.



Instructions

1. Cut sliced salami and ham into quarters and arrange evenly over the pizza.
2. Spread olive salad mix evenly over meat.
3. Top with grated Provolone cheese.
4. Bake as directed.

Mushroom Trio Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza

Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Olive oil	2 oz.	1 oz.
Garlic, minced	2 Tbsp.	1 Tbsp.
Shitake mushrooms, sliced	3 oz.	0.75 oz.
Crimini mushrooms, sliced	3 oz.	0.75 oz.
Oyster mushrooms, sliced	3 oz.	0.75 oz.
Mozzarella cheese, grated	4 oz.	1.5 oz.

Instructions

1. Mix olive oil and garlic in a small bowl.
2. In large bowl, toss mushrooms and olive oil mix and combine well. Spread evenly over the pizza.
3. Top with grated Mozzarella cheese.
4. Bake as directed.

Orange Chicken Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza

Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Minh® Low Sodium Orange Sauce	4 oz.	2 oz.
Breaded chicken, fried	8.5 oz.	3.15 oz.
Mozzarella cheese, shredded	4 oz.	2 oz.
Green onion, sliced	0.75 oz.	.33 oz.



Instructions

1. Toss fried breaded chicken in orange sauce. Arrange chicken evenly over pizza.
2. Top with shredded Mozzarella cheese.
3. Top pizza with sliced green onions.
4. Bake as directed.

Pancetta Radicchio Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza

Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Pancetta, baked, sliced	3.5 oz.	0.75 oz.
Yellow onion, diced	1.75 oz.	0.5 oz.
Radicchio, chopped	2 oz.	1.15 oz.
Parmesan cheese, shredded	4 oz.	2 oz.

Instructions

1. Arrange the pancetta, onion and radicchio evenly over the pizza.
2. Top with shredded Parmesan cheese.
3. Bake as directed.

Pear & Gorgonzola Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza

Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Pears, fresh, thin slices	15 oz.	7.5 oz.
Gorgonzola Cheese, crumbles	5 oz	3 oz.
Walnuts, halves, toasted	As desired	As desired



Instructions

1. Arrange the pear slices and Gorgonzola crumbles evenly over the pizza.
2. Bake as directed.
3. Place the walnuts on top of the pizza after removing from the oven.

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Pepperoni Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza

Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Pepperoni, sliced	3.5 oz.	0.75 oz.



Instructions

1. Arrange pepperoni slices evenly over pizza.
2. Bake as directed.

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Philly Cheese Steak Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza

Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Green bell pepper, sliced	4 oz.	2 oz.
Yellow Onion, diced	1.75 oz.	0.5 oz.
Steak, cooked, sliced	7 oz.	2.25 oz.
American cheese, shredded	3 oz.	1.25 oz.

Instructions

1. Saute peppers and onions prior to topping pizza.
2. Arrange steak pieces evenly over the pizza, then top with peppers and onions.
3. Top with shredded American cheese.
4. Bake as directed.

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Pizza Benedict



Product Specifications

Product Category	Pizza
Day Part	Breakfast
Yields	1 pizza

Ingredients

	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Canadian Bacon, sliced	5 oz.	2.15 oz.
Eggs, large, fried	5	2
Hollandaise sauce, prepared	As desired	As desired



Instructions

1. Arrange the Canadian bacon evenly over the pizza.
2. Place fried egg(s) on top of the pizza.
3. Bake as directed.
4. Apply hollandaise sauce generously over pizza after it is removed from the oven.

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Red Devil Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza

Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Jalapeno pepper, sliced	5 oz.	3 oz.
Red bell pepper, diced	2.5 oz.	1 oz.
Green bell pepper, diced	2.5 oz.	1 oz.
Pepper Jack cheese, shredded	4 oz.	2 oz.
Crushed red pepper flakes	As desired	As desired

Instructions

1. Arrange jalapeño, red and green peppers evenly over pizza.
2. Top with shredded pepper jack cheese.
3. Sprinkle crushed red pepper flakes evenly over top of pizza.
4. Bake as directed.

Roasted Asparagus Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza

Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Roasted Asparagus	5 oz.	2.5 oz.
Roasted Red peppers	2 oz.	1 oz.
Grilled onion	3 oz.	1.5 oz.
Mozzarella cheese, shredded	3 oz.	1.5 oz.

Instructions

1. Top pizza with asparagus, peppers, onions and mozzarella cheese.
2. Bake as directed.

Roasted Veggie Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza

Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Roasted plum tomatoes, quartered	6 oz.	3 oz.
Roasted portabella mushrooms, diced	5 oz.	2.75 oz.
Roasted red bell pepper, diced	1.5 oz.	0.5 oz.
Roasted green bell pepper, diced	1.5 oz.	0.5 oz.
Roasted yellow bell pepper, diced	1.5 oz.	0.5 oz.
Mozzarella cheese, shredded	4 oz.	1.5 oz.

Instructions

1. Arrange the plum tomatoes, mushrooms and peppers evenly over the top of the pizza.
2. Top with shredded Mozzarella cheese.
3. Bake as directed.

Sausage Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza

Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Italian sausage, sliced or crumbled	9 oz.	4.5 oz.

Instructions

1. Arrange sausage evenly over pizza.
2. Bake as directed.

Smoked Salmon Breakfast Pizza



Product Specifications

Product Category	Pizza
Day Part	Breakfast, Lunch & Dinner
Yields	1 pizza

Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Smoked Salmon, flaked	4.5 oz.	3.25 oz.
Dill cream cheese	4 oz.	2 oz.
Red Onion, diced	1.5 oz.	0.75 oz.
Capers	0.5 oz.	0.25 oz.

Instructions

1. Place smoked salmon, diced red onions and capers on pizza.
2. Deposit ½ teaspoon size dollops of dill cream cheese evenly on pizza.
3. Bake as directed.

Southern Pulled Pork Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza

Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Slow-cooked pork shoulder, shredded	8.75 oz.	3.15 oz.
Bread-and-butter pickles, sliced	6 oz.	4 oz.
BBQ Sauce	As desired	As desired

Instructions

1. Toss shredded pork in BBQ sauce. Spread pork evenly over top of pizza.
2. Arrange pickle slices evenly over top of pork.
3. Bake as directed.
4. Drizzle BBQ sauce over pizza after removing from oven.

Spicy Thai Chicken Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza



Ingredients

	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Thai peanut-marinated chicken, cooked, shredded	8.75 oz.	3.15 oz.
Roasted cabbage	2.15 oz.	0.75 oz.
Green onion, sliced	0.75 oz.	0.33 oz.
Honey-roasted peanuts	7 oz.	5 oz.

Instructions

1. Arrange Thai peanut chicken and roasted cabbage evenly over the pizza.
2. Bake as directed.
3. Top with onions and peanuts.

Spicy Shrimp Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza

Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Shrimp marinated in Sriracha chili sauce	8 oz.	4 oz.
Sun-dried tomatoes, diced	1 oz.	0.5 oz.
Roasted red pepper, diced	2 oz.	1 oz.
Mozzarella cheese, shredded	3 oz.	1.5 oz.
Goat cheese, crumbled	1.5 oz.	0.75 oz.
Fresh basil	As desired	As desired

Instructions

1. Top pizza with Sriracha marinated shrimp, sun dried tomatoes, roasted peppers, mozzarella cheese and goat cheese.
2. Bake as directed.
3. Top baked pizza with fresh basil leaves.

Spinach Artichoke Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza

Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Spinach, cooked	7 oz.	4 oz.
Marinated artichoke	6 oz.	3 oz.
Pickled garlic, sliced	1 oz.	0.5 oz.
Feta cheese crumbles	4 oz.	2.25 oz.

Instructions

1. Cook the spinach; cool and thoroughly drain away any liquid.
2. Arrange cooked spinach, artichokes, garlic and Feta evenly over the pizza.
3. Bake as directed.

Supreme Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza

Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Pepperoni, sliced	3.5 oz.	.75 oz.
Italian sausage, cooked, crumbled	6.15 oz.	3 oz.
Green bell pepper, sliced	4 oz.	2 oz.
Green olives, sliced	4 oz.	2 oz.
Mozzarella cheese	4 oz.	2 oz.

Instructions

1. Arrange pepperoni slices evenly over pizza.
2. Add Italian sausage, peppers and green olives evenly over the pizza.
3. Top with shredded Mozzarella cheese.
4. Bake as directed.

Teriyaki Chicken Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza



Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Chicken, cooked, chopped	8.5 oz.	3.15 oz
Green Onion, sliced	0.75oz.	0.33 oz.
Mozzarella cheese, shredded	4 oz.	2 oz.
Minh® Less Sodium Teriyaki Sauce	6 oz.	3 oz.
White Sesame seed, toasted	As desired	As desired

Instructions

1. Reserve 2 oz. for 16" pizza, for 8" pizza reserve 1 oz. of **Minh® Less Sodium Teriyaki Sauce**
2. Mix remaining sauce with chicken.
3. Top pizza with chicken, sliced green onion and mozzarella cheese.
4. Bake according to directions.
5. Drizzle baked pizza with Teriyaki sauce.
6. Sprinkle toasted white sesame seeds over pizza.

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Thai Chicken Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza

Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza 1 – 16" Pizza		1 – 8" Pizza
Chicken with Thai peanut sauce, shredded	6 oz.	3 oz.
Yellow onions, diced	1 oz.	0.5 oz.
Carrots, shredded	2 oz.	1 oz.
Mozzarella cheese, shredded	3 oz.	1.5 oz.
Fresh basil	As desired	As desired

Instructions

1. Top pizza with chicken, onions, carrots and mozzarella cheese.
2. Bake as directed.
3. Garnish baked pizza with fresh basil.

The Greens Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza

Ingredients	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Fresh Mozzarella cheese pearls	2 oz.	1 oz.
Asiago cheese, shredded	1 oz.	0.5 oz.
Basil pesto	2 oz.	1 oz.
Fresh Spinach	1.5 oz.	0.75 oz.
Fresh Kale, Arugula, Radicchio mix	1 oz.	0.5 oz.

Instructions

1. Top pizza with mozzarella pearls, asiago cheese and evenly drizzle the basil pesto on pizza.
2. Bake as directed.
3. Top baked pizza with spinach, kale, arugula & radicchio.

Turkey Andouille Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza

Ingredients

Amount for 16" Amount for 8"

Villa Prima® Scratch Ready Pizza 1 – 16" Pizza	1 – 8" Pizza
¼ in. bias-sliced turkey Andouille sausage, cooked	8 oz. 3 oz.
Red onion, julienned	1.74 oz. 0.5 oz.
Mozzarella cheese, shredded	4 oz. 1.5 oz.
Arugula	As desired As desired



Instructions

1. Arrange the turkey Andouille and red onion evenly over the pizza.
2. Top with shredded Mozzarella cheese.
3. Bake as directed.
4. Top pizza with arugula after it is removed from the oven.

Veggie Pizza



Product Specifications

Product Category	Pizza
Day Part	Lunch & Dinner
Yields	1 pizza



Ingredients

	Amount for 16"	Amount for 8"
Villa Prima® Scratch Ready Pizza	1 – 16" Pizza	1 – 8" Pizza
Spinach, fresh, chopped	2 oz.	0.5 oz.
Onion, diced	1.75 oz.	1 oz.
Mushrooms, sliced	7 oz.	6 oz.
Bell Pepper, diced	5 oz.	3.15 oz.
Provolone cheese, shredded	3 oz.	2.5 oz.

Instructions

1. Spread spinach evenly over the pizza.
2. Toss together remaining vegetables in bowl and spread evenly over the pizza.
3. Top with shredded Provolone cheese.
4. Bake as directed.

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