





Add ingredients like seasonal vegetables, fresh herbs, artisan cheeses, and locally sourced proteins:

- From your school's student-tended gardens
- From local farmer's markets
- From area farms and dairies



You'll enjoy a new measure of culinary creativity along with the satisfaction of knowing you're serving already-awesome heat-and-serve items made with an added boost of nutrition, color, crunch, and scratch-made flavor. And you'll be amazed at the boost in cafeteria participation, too.



CRUST TECHNIQUES

Follow these simple instructions to add a decorative edge to the crust or to reshape it for a handmade, bistro look. With a simple tool or your fingers, you can create a signature look in just a few minutes.

PINCHED CRUST

EQUIPMENT: None

TECHNIQUE: Pinch the crust, from inner to outer edge, at 1[°] intervals around the entire pizza. Pinch evenly to ensure raised areas are consistent.





FLUTED CRUST

EQUIPMENT: Sharp paring knife

TECHNIQUE: Beginning where the cheese and sauce meet the dough, make a bias cut through to the base of the crust, all the way to the pan liner. Repeat all the way around the pizza at desired intervals.









BRAIDED CRUST

EQUIPMENT: Sharp paring or tourné knife

TECHNIQUE: Beginning where the cheese and sauce meet the dough, make a bias cut $\frac{1}{2}$ deep and 2" long to the crust's outer edge, all the way through to the pan liner. Starting directly above the lower-right cut, make an "X". Repeat all the way around the pizza, keeping cuts uniform.



SUGGESTED TOPICALS

ITALIAN/MEDITERRANEAN: Coat with olive oil and add dried oregano leaves, black pepper, and Kosher salt.

ASIAN: Coat with toasted sesame oil and add sesame seeds and Kosher salt.

AMERICAN: Coat with melted butter and add poppy seeds.

NOTE: Do not use ingredients that will burn.



ADD TOPICALS:

If desired, spray crust with vegetable or olive oil, pan release, or butter and add topical. Bake as directed. Remove from oven and coat the crust again.



INGREDIENTS

1	16" Big Daddy's [®] Cheese Pizza
6 oz.	Chicken, white meat, sliced
⁵⁄≋ cup	Red onion, diced, cooked
⁵⁄≋ cup	Red bell peppers, diced, cooked
³ ⁄8 cup	Cilantro, fresh, chopped
½ cup	Cheddar cheese, shredded
1 oz.	BBQ sauce

DIRECTIONS

- 1. Sauté onion and red pepper.
- 2. Combine chicken, onion, peppers, and cilantro. Spread evenly over pizza.
- 3. Sprinkle Cheddar cheese onto pizza.
- 4. Drizzle BBQ sauce across pizza.
- 5. Bake according to directions.



CN INFORMATION

In addition to the CN credits provided in $Big \, Daddy's^{\odot}$ Cheese Pizza, one serving of this recipe provides:

- ¹/₈ cup vegetable credit per 10-cut serving
- $^{1\!/_{\!2}}$ oz. meat/meat alternate per 10-cut serving



INGREDIENTS

1	16" Big Daddy's [®] Cheese Pizza
2 cups	Tomatoes, fresh, diced, drained
½ cup	Red onion, fresh, chopped
3 Tbsp.	Basil, fresh, chopped
1 Tbsp.	Red wine vinegar
2 tsp.	Garlic, fresh, minced
Pinch	Black pepper

DIRECTIONS

- 1. Wash tomatoes, dice, and drain in colander.
- 2. Peel onion and chop.
- 3. Combine all ingredients in a bowl and mix thoroughly.
- 4. Cover and refrigerate. Prepare in advance to develop flavor profile. (Suggest day-before preparation.)
- 5. Spread topping onto pizza.
- 6. Bake according to directions.

CHEF'S TIPS

- Dried basil may be substituted for fresh.
- 1 Tbsp. fresh basil = 1 tsp. dried basil.
- 1 Tbsp. fresh garlic = $\frac{3}{4}$ tsp. dried garlic.
- Substitute Italian seasoned diced tomatoes, canned (drained) when fresh are unavailable or price prohibitive.
- Prepare one day in advance to develop flavor profile.



CN INFORMATION

In addition to the CN credits provided in Big Daddy's® Cheese Pizza, one serving of this recipe provides: 1/4 cup vegetable credit per 10-cut serving



INGREDIENTS

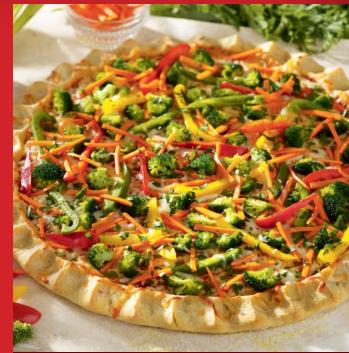
1 1 Tbsp. ¾ cup ¾ cup 1 cup 2 tsp.	16" Big Daddy's [®] Cheese Pizza Vegetable oil Carrot, fresh, shredded Bell peppers, fresh, julienned Broccoli, fresh, trimmed, chopped Parsley, fresh, chopped	
1 cup	Broccoli, fresh, trimmed, chopped	
2 tsp.	Parsley, fresh, chopped	
1 Tbsp.	Lemon juice	
2 tsp.	Garlic powder	
Pinch	Black pepper	

DIRECTIONS

- 1. Heat oil in a steam-jacketed kettle.
- 2. Add shredded carrots and sauté 3 minutes.
- 3. Add pepper strips and cook until translucent.
- 4. Add chopped broccoli, chopped parsley, and other ingredients.
- 5. Cook uncovered for 10 minutes, stirring frequently.
- 6. Spread vegetable topping evenly onto pizza.
- 7. Bake according to directions.

CHEF'S TIPS

- Dried parsley may be substituted for fresh
- 1 Tbsp. fresh = 1 tsp. dried.



CN INFORMATION

In addition to the CN credits provided in **Big Daddy's**[®] Cheese Pizza, one serving of this recipe provides: ¹/₄ cup vegetable credit per 10-cut serving

I-IAVA/AIIAN PIZZA

YIELD 1 16" Pizza = 10 Servings

INGREDIENTS

116" **Big Daddy's**® Cheese Pizza1¼ cupPineapple, fresh chunks6 oz.Ham, low sodium with natural juices, diced

DIRECTIONS

1. Spread pineapple and ham evenly over pizza.

2. Bake according to directions.

CHEF'S TIPS

• Canned pinapple chunks can be used in place of fresh.



CN INFORMATION

In addition to the CN credits provided in **Big Daddy's**[®] Cheese Pizza, one serving of this recipe provides: ¹/₈ cup fruit credit per 10-cut serving ¹/₂ oz. meat/meat alternate per 10-cut serving



INGREDIENTS

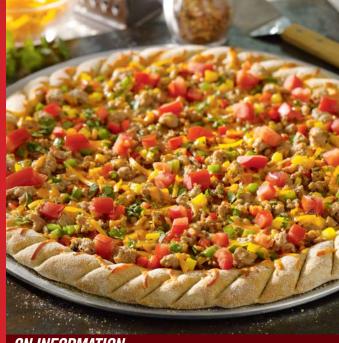
1	16" Big Daddy's [®] Cheese Pizza	
⁵ ∕8 cup	Tomato, diced	
⁵ ∕8 cup	Bell peppers, diced	
⁵ ∕8 cup	Cheddar cheese, shredded	
¹ /8 cup	Cilantro, fresh, chopped	
6 oz.	Ground turkey (optional), cooked	

DIRECTIONS

- 1. Combine tomato and peppers. Spread evenly onto pizza.
- 2. If adding ground turkey, spread onto pizza after tomato and pepper mixture.
- 3. Sprinkle cheese on top of pizza.
- 4. Bake according to directions.
- 5. Sprinkle cilantro over pizza immediately after removing from oven.

CHEF'S TIPS

• Substitute diced tomatoes, canned (drained) when fresh are unavailable or price prohibitive.



CN INFORMATION

In addition to the CN credits provided in **Big Daddy's**[®] Cheese Pizza, one serving of this recipe provides: ¹/₈ cup vegetable credit per 10-cut serving

- % cup vegetable credit per 10-cut serving
- $^{1\!/\!\!4}$ oz. meat/meat alternate per 10-cut serving

Ground turkey adds an additional 1/2 oz. meat/meat alternate per 10-cut serving



INGREDIENTS

1	16" Big Daddy's® Cheese Pizza	
1 cup	Green peppers, diced	
¼ cup	Onion, diced	
2 tsp.	Oregano, fresh, chopped	
2 tsp.	Garlic, fresh, chopped	
Pinch	Black pepper	
5 oz.	Ground beef, cooked	

DIRECTIONS

- 1. Combine green peppers, onion, oregano, garlic, and pepper. Steam until crisp-tender. Drain excess liquid in colander if needed.
- 2. Mix with cooked ground beef that has been held at 155°F (if cooked fresh from raw), or 165°F (if reheated from cooked, chilled product).
- 3. Evenly distribute 15 ounces of topping on pizza.
- 4. Bake according to directions.

CHEF'S TIPS

- Dried oregano and garlic may be substituted for fresh.
- 1 Tbsp. fresh oregano = 1 tsp. dried.
- 1 Tbsp. fresh garlic = ³/₄ tsp. dried.



CN INFORMATION

In addition to the CN credits provided in **Big Daddy's**[®] Cheese Pizza, one serving of this recipe provides:

- ¹/₈ cup vegetable credit per 10-cut serving
- $^{1\!/_{\!2}}$ oz. meat/meat alternate per 10-cut serving

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INGREDIENTS

1	16" Big Daddy's® Cheese Pizza	
5 oz.	Ground beef, cooked	
2 oz.	Bacon, cooked, chopped	
4 oz.	Cheddar cheese, shredded	
6 oz.	Bread-and-butter pickles, sliced	

DIRECTIONS

- 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 according to directions.



CN INFORMATION

In addition to the CN credits provided in **Big Daddy's**[®] Cheese Pizza, one serving of this recipe provides: ¹/₈ cup vegetable credit per 8-cut serving

34 oz. meat/meat alternate per 10-cut serving





For more information about **Big Daddy's**[®] pizza, call 1-877-302-7426 or visit bigdaddys.schwansfoodservice.com

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