

Schwan's Food Service

K12 2016 ANC RECIPE CARDS



The **SCHWAN**
FOOD COMPANY
—
SCHWAN'S FOOD SERVICE, INC.

Crunchy Buffalo Chicken Pizza

INGREDIENTS

BIG DADDY'S® Primo 16" Buffalo Chicken pizzas

Celery, diced

Ranch dressing

WT

333.6 oz.
(41.7 oz. per pizza)

14.25 oz.
(1.78 oz. per pizza)

15.8 oz.
(1.98 oz. per pizza)

MEASURE

8 - 16" pizzas

1 quart
(1/2 cup per pizza)

2 cups
(1/4 cup per pizza)



PREPARATION INSTRUCTIONS

1. Preheat convection oven to 350°F.
2. Place each frozen BIG DADDY'S® Primo 16" Buffalo Chicken pizza on pizza screen or pan.
3. Bake pizza for 14 - 16 minutes or until internal temperature is 185° F in center of pizza.
4. Evenly spread 1/4 cup of diced celery over each pizza.
5. Drizzle Ranch dressing (1/4 cup per pizza) over baked pizza prior to serving.

Yield: 64 servings - Serving Size: 1/8 pizza

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TIP |

Use a squeeze bottle for Ranch to create a pizzeria-quality drizzle.

Four Meat Supreme Pizza

INGREDIENTS

BIG DADDY'S® Primo 16" Four Meat pizzas

Black olives, sliced

Mushroom, diced

Bell pepper, diced

Onion, diced

WT

338.63 oz.
(42.39 ozs. per pizza)

12.69 oz.
(1.59 oz. per pizza)

5.34 oz.
(0.67 oz. per pizza)

10 oz.
(1.25 oz. per pizza)

8 oz.
(1 oz. per pizza)

MEASURE

8-16" pizzas

2 cups
(1/4 cup per pizza)

2 cups
(1/4 cup per pizza)

2 cup
(1/4 cup per pizza)

2 cup
(1/4 cup per pizza)



PREPARATION INSTRUCTIONS

1. Preheat convection oven to 350° F.
2. Place each frozen BIG DADDY'S® Primo 16" Four Meat pizza on pizza screen or pan.
3. Evenly spread 1/4 cup of diced bell peppers over each pizza.
4. Evenly spread 1/4 cup diced mushrooms over each pizza.
5. Evenly spread 1/4 cup diced black olives over each pizza.
6. Evenly spread 1/4 cup diced onions over each pizza.
7. Bake pizza for 14 - 16 minutes or until internal temperature is 185° F in center of pizza.

Yield: 64 servings - Serving Size: 1/8 pizza

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TIP |

Set out dipping sauces for students to further customize their pizza.

BIG DADDY'S® Pizza Rolls

INGREDIENTS

BIG DADDY'S® Primo 16" Buffalo Chicken pizzas

WT

333.6 ozs.
(41.7 ozs. per pizza)

MEASURE

8-16" pizzas



PREPARATION INSTRUCTIONS

1. Place each frozen **BIG DADDY'S®** 16" pizza on sheet pan or cutting board and thaw at room temperature for 30 minutes.
2. Preheat convection oven to 350° F.
3. Spray muffin pan with pan release
4. Gently stretch each thawed pizza into 16" x 16" square.
5. Roll each pizza jelly roll style pinching dough edge to seal dough.
6. Slice each pizza roll into 16 uniform sized rolls.
7. Place in muffin pan and bake for 18- 22 minutes or until internal temperature is 185°F in center of pizza roll.

Servings Yield

64 servings – 2 pizza rolls per serving

NUTRIENTS

Total Calories: 390 – Sodium: 750mg – Fat: 19g – Fiber: 3g – Carbohydrates: 35g – Cholesterol: 45mg – Protein: 20g

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CN Credit

2.00 oz. Meat/Meat Alternate, 2.00 oz. Grains

Nutrient information is calculated and offered for information purposes.
Actual values may vary depending on many factors.

BIG DADDY'S® Deep Dish Pizza

INGREDIENTS

BIG DADDY'S® Primo 16" Four Meat pizzas

Olive Oil

Meatless Spaghetti or Marinara Sauce

WT

338.63 ozs.
(42.39 ozs. per pizza)

15.24 ozs.
(1.9 ozs. per pizza)

74.5 ozs.
(9.31 ozs. per pizza)

MEASURE

8-16" pizzas

2 cups
($\frac{1}{4}$ cup per pizza)

8 cups
(1 cup per pizza)



PREPARATION INSTRUCTIONS

1. Spray each 14" Deep Dish pan with pan release.
2. Add $\frac{1}{4}$ cup of olive oil to bottom of each pan.
3. Place each frozen BIG DADDY'S® 16" pizza on top of 14" Deep Dish pan. Wrap pizza and pan in plastic wrap and allow to thaw in cooler. Allow pizza to settle into the pan.
4. Preheat convection oven to 350° F.
5. Evenly spread 1 cup of spaghetti sauce over each pizza.
6. Bake deep dish pizza for 22 - 24 minutes or until internal temperature is 185°F in center of pizza.

Servings Yield

64 servings - $\frac{1}{8}$ pizza per serving

NUTRIENTS

Total Calories: 450 - Sodium: 840mg - Total Fat: 24g - Fiber: 3g - Carbohydrates: 39g - Cholesterol: 40mg - Protein: 20g

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CN Credit

2.00 oz. Meat/Meat Alternate, 2.00 oz. Grains, $\frac{1}{4}$ cup red/orange vegetable

BIG DADDY'S® Stromboli

INGREDIENTS

BIG DADDY'S® Primo 16" Four Meat pizzas

WT

338.63 ozs.
(42.39 ozs. per pizza)

MEASURE

8-16" pizzas



PREPARATION INSTRUCTIONS

1. Place each frozen BIG DADDY'S® 16" pizza on sheet pan or cutting board and thaw at room temperature for 30 minutes.
2. Preheat convection oven to 350° F.
3. Gently stretch each thawed pizza into 16" x 16" square.
4. Fold opposite edges of each pizza over each other by about 2 inches or enough to pinch dough together.
5. Cut four slits at an angle about 2 inches long on both folded edges.
6. Place each stromboli on parchment lined sheet pan and bake for 24 - 26 minutes or until internal temperature is 185°F in center of pizza.
7. Cut each stromboli into 8 equal strips to serve.

Servings Yield

64 servings - 1/8 stromboli per serving

NUTRIENTS

Total Calories: 370 - Sodium: 650mg - Fat: 17g - Fiber: 3g - Carbohydrates: 36g - Cholesterol: 40mg - Protein: 20g

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CN Credit

2.00 oz. Meat/Meat Alternate, 2.00 oz. Grains, 1/8 cup red/orange vegetable

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Vanilla Pear Applesauce

INGREDIENTS

	WT	MEASURE
Pears, canned, diced, light syrup, drained (1.25 – No. 10 can)	5.20 lbs	83 oz.
Applesauce, canned, unsweetened, without salt (1 – No. 10 can)	6.75 lbs	108 oz.
Vanilla extract	3.7 oz.	½ cup
Leaf lettuce (optional)	1 lb	50 outer leaves
Cinnamon, ground (optional)		2 tsp



PREPARATION INSTRUCTIONS

1. Drain fruit.
2. Combine applesauce and vanilla flavoring in a mixing bowl.
3. Line 4 oz. serving bowl with leaf lettuce (optional). Portion 1/4 cup applesauce in bowl and top with 1/4 cup drained, diced pears.
4. Dust with cinnamon (optional).

Servings Yield

47 servings – 1/2 cup per serving

NUTRIENTS

Total Calories: 66 – Sodium: 10mg – Total Fat: 0g – Fiber: 2.5g – Carbohydrates: 16g – Cholesterol: 0mg – Protein: 0.5g



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Spicy Oven-Roasted Chickpeas

INGREDIENTS

Beans, Garbanzo, low sodium, canned, drained
(3 - No. 10 cans)
Olive Oil
Cumin, ground
Chili powder
Cayenne Pepper
Table salt

WT

12.8 lbs

MEASURE

1.96 gal. (31.5 cups)
1 1/4 cup
3 1/8 tbsp
3 1/8 tbsp
1 1/4 tbsp
1 1/4 tbsp



PREPARATION INSTRUCTIONS

1. Preheat convection oven to 400° F.
2. Open cans, rinse and drain beans.
3. Toss beans with remaining ingredients until evenly coated.
4. Place beans in an even layer on sheet pans.
5. Bake for 30 - 40 minutes.
6. Cool 20 - 30 minutes before serving.

Servings Yield

63 servings - 1/2 cup per serving

NUTRIENTS

Total Calories: 145 - Sodium: 238 mg - Total Fat: 6 g - Fiber: 5 g - Carbohydrates: 18 g - Cholesterol: 0 mg - Protein: 5.5 g



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Roasted Garlic Lemon Broccoli

INGREDIENTS

	WT	MEASURE
Broccoli Florets, frozen, no salt added	10.5 lbs	1 gal & 2 1/2 qt.
Olive Oil	7.6 oz.	1 cup
Salt	0.644 oz.	1 tbsp
Black pepper		1/2 tbsp
Garlic, minced or chopped	0.3 oz.	1/2 tbsp minced or 1 tbsp chopped
Lemon Juice (optional)	0.538 oz.	1 tbsp



PREPARATION INSTRUCTIONS

1. Preheat convection oven to 350° F.
2. Toss broccoli, olive oil, salt, pepper and garlic in a large bowl until evenly coated.
3. Spread broccoli in even layer on parchment lined sheet pans.
3. Roast broccoli in oven for 12-18 minutes until lightly roasted.
4. Sprinkle lemon juice over roasted broccoli (optional).

Servings Yield

50 servings - 1/2 cup per serving

NUTRIENTS

Total Calories: 66 - Sodium: 162mg - Total Fat: 4.5g - Fiber: 3g - Carbohydrates: 5g - Cholesterol: 0mg - Protein: 3g



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CN Credit | 1/2 cup serving dark green vegetable

Citrus Mint Salad

INGREDIENTS

Grapefruit, canned, light syrup, drained (4- No. 3 cans)
Mandarin oranges, canned, light syrup, drained (2 ½- No. 3 cans)
Honey
Fresh Mint, thinly sliced

WT

6.5 lbs
4.9 lbs
12 oz.
2 ½ oz.

MEASURE

104 oz.
78 oz.
1 cup
2 ½ cups



PREPARATION INSTRUCTIONS

1. Drain fruit.
2. Lightly rinse and dry fresh mint to clean it. Pull leaves off the sprig. Thinly slice leaves.
3. Place all ingredients into a bowl and stir until incorporated.

Servings Yield
50 servings - 1/2 cup per serving

NUTRIENTS

Total Calories: 71 - Sodium: 7mg - Total Fat: < 1g - Fiber: 1g - Carbohydrates: 18g - Cholesterol: 0mg - Protein: <1g



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