



RECIPE COLLECTION
VOLUME 1

BONiCi[®]
THE PIZZA BRAND

Tyson FoodService



**GREAT PIZZA AND
BEYOND.**

**RECIPES THAT
BREAK THROUGH
THE BOUNDARIES.**

YOU MAKE GREAT PIZZA. But pizza is just the beginning.

Here are recipes with some trendy new twists to try in your operation. There's a whole universe of innovative, tasty ideas that use pizza components to ramp up the value and excitement of your menu. Explore our recipes, try something new and give your patrons new reasons to make your place their destination.

For more information or more recipes, call your *BONICI*® service representative or visit www.bonici.com.



THE **TRENDS** DRIVING YOUR CUSTOMERS

The flavors of pizza are timeless, but the market forces change. Right now several trends are affecting what customers are looking for, where they go and how they order.

These *BONICI*® recipes have been developed to satisfy one or more of these characteristics so you can keep your customers happy and attract more business. You'll find these symbols on each recipe. Use this information to give your customers what they're hungry for.



VALUE

- Price Value—Even more likely to seek deals and to skip extras
- Bulk Value—Stretching one meal into two or more by buying enough to have leftovers
- Premium Value—Trading down to cut costs, but without sacrificing quality and service



HERITAGE

- Seeking real, authentic food
- Appreciating foods that maintain the integrity of the native cuisine
- Learning the stories behind their food



FLAVOR

- Experiences that indulge a variety of senses
- Intensity with their favorite flavors
- Flavors that can't be easily duplicated at home, ethnic flavor, flavor fusion



HEALTH

- Healthier ingredients, such as whole wheat
- Healthier toppings
- Organic, all-natural and natural claims
- "Good for them" rather than "not bad for them"
- Freshness cues



INNOVATION

- Unique forms and flavors
- Favorite comfort foods, but with a twist
- Unexpected combinations, such as sweet and spicy

Loaded Pepperoni Twists

Here's a great way to serve classic pizza flavors with a fun, new twist. Start with a traditional pizza cheese blend of mozzarella, unsmoked provolone, Parmesan, and Romano, add pepperoni, and turn it into a new handheld form that's easy to enjoy and hard to resist.

INGREDIENTS

INGREDIENTS	QUANTITY
BONICI® 12" x 16" Sheeted Dough, (#25360-269)	1 ea.
BONICI® Regular Sliced Pepperoni, 14/oz. (#105017-269)	24 ea. (1-3/4 oz.)
Herb Oil	
Light olive oil	1 tbsp.
Parsley, fresh, chopped	1/2 tbsp.
Italian seasoning, dried	1/4 tsp.
Pizza cheese blend (mozzarella, unsmoked provolone, Parmesan, and Romano cheese), commercially prepared, shredded	4 oz. (1 cup)
Egg Wash	
Egg and water, whisked	1 tbsp.
Parmesan cheese, grated	1 tbsp.
Marinara sauce, commercially prepared, held hot	16 oz. (2 cups)

Serving size: 3 ounces (2 pepperoni twists), plus 2 ounces sauce **Serves 8**

METHOD

Cover the dough completely and slack in the refrigerator between 32° and 36°F prior to use.

Cover the pepperoni completely and slack in the refrigerator between 32° and 36°F prior to use.

Prepare *Herb Oil*. Combine the olive oil, parsley, and Italian seasoning in a bowl and whisk to blend. Hold refrigerated at or below 40°F.

To assemble 16 pepperoni twists: Cut one 12" x 16" sheeted dough in half (forming two approximately 12" x 8" sheets side by side). Place the dough on a lightly floured work surface; brush the top side of each dough evenly with 1/2 tablespoon of herb oil.

Top one 12" x 8" sheet of dough evenly with 2 ounces of pizza cheese blend, 24 pepperoni slices, and 2 ounces of additional pizza cheese blend. Top with the second 12" x 8" sheet of dough (herb oil side up) and press the outer edges to seal.

Cut the stuffed 12" x 8" dough in half lengthwise, forming 2 approximately 6" x 8" rectangles; slice each into 1" wide by 6" long strips (total of 16 strips).

Holding each end of one strip, twist the dough in opposite directions, pinch the ends to seal, and place the strips on a parchment-lined sheet pan.

Brush the pepperoni twists lightly with the egg wash and top evenly with the Parmesan cheese.

Bake in a 375°F preheated convection oven for 8 minutes or until golden.

To assemble a single serving: Arrange 2 breadsticks on a plate with 2 ounces of marinara sauce portioned in an individual ramekin.



INNOVATION

A unique form for favorite flavors heightens menu excitement.

LOADED PEPPERONI TWISTS





BAKED RAVIOLI RIP AND DIPS

There's a delicious surprise waiting inside this unique ravioli dish. Roasted chicken breast strips are tossed with Alfredo sauce, applewood-smoked bacon, fresh spinach, and lots of mozzarella and Parmesan cheese and then stuffed into house-made, fresh-baked ravioli. Accompanied by a side of basil marinara sauce for dipping.

INGREDIENTS

QUANTITY

BONICI® 12" x 16" Sheeted Dough, (#25360-269)	1 ea.
BONICI® Fully Cooked Roasted Chicken Breast Strips, (#15446-269)	8 oz.
Tyson® Applewood Smoked Bacon, Fully Cooked, (#209200-928)	14 ea. (4 oz.)
Chicken Ravioli Filling	
Alfredo sauce, thick, commercially prepared	13 oz. (1-3/4 cups)
Mozzarella cheese, shredded	5 oz. (1 cup)
Spinach leaves, fresh, sliced	1-1/2 oz. (1-1/2 cups)
Garlic, fresh, minced	1/2 oz. (1-1/2 tbsp.)
Crushed red pepper flakes	1/2 tbsp.
Black pepper, coarse-ground	1/8 tsp.
Flour	as needed
Egg Wash	
Egg and water, whisked	as needed (1 tbsp.)
Basil marinara sauce, commercially prepared, held hot	12 oz. (1-1/2 cups)

Serving size: 9 ounces (one 5-piece ravioli sheet), plus 2 ounces sauce Serves 6
(Appetizer for sharing serves 2 people, 2 or 3 pieces each)



INNOVATION

Favorite flavors
delivered in a novel
way boosts menu
excitement.



Baked Ravioli Rip and Dips

METHOD

Cover the dough completely and slack in the refrigerator between 32° and 36°F prior to use.

Cover the roasted chicken breast strips completely and slack in the refrigerator between 32° and 36°F prior to use.

Dice the bacon and the thawed chicken. Combine the bacon and chicken, cover completely, and hold refrigerated at or below 40°F.

Prepare *Chicken Ravioli Filling*. Combine the Alfredo sauce, mozzarella cheese, spinach, garlic, crushed red pepper, and black pepper in a bowl with the diced bacon and chicken blend and mix thoroughly. Cover the filling completely and hold refrigerated at or below 40°F.

To assemble the ravioli rip and dips: On a lightly floured work surface, cut one 12" x 16" sheeted dough into six approximately 8" x 4" pieces; roll each into a thin 12" x 6" rectangle.

Brush dough lightly with the egg wash and dock the dough to prevent blistering and bubbling.

Arrange five 1-ounce scoops of chicken ravioli filling in a row approximately 1-1/2" apart evenly on the bottom half of each 12" x 6" rectangle.

Fold the top side of the dough over the filling and seal the edges around each filling, forming a ravioli. Lightly score the dough between each ravioli filling, forming 5 connected pieces or 1 sheet of ravioli. Using a knife or a pizza wheel, trim excess dough from the sealed edges. Using a spatula, transfer to a parchment-lined sheet pan. Brush each ravioli sheet lightly with the egg wash and slit to vent. Cover and hold refrigerated at or below 40°F until ready to bake.

To assemble a single serving: Place 1 ravioli sheet on a parchment-lined sheet pan. Bake in a 325°F preheated convection oven for 10 to 12 minutes or until golden brown.

Arrange the baked ravioli sheet on a plate. Serve with 2 ounces of marinara sauce portioned in an individual container.

Chef's note: The ravioli may be prepared up to 3 hours before baking.

Pepperoni Parmesan Stuffed Roll

Stuffed with pepperoni and Parmesan cheese, then topped with marinara and extra cheese, this pull-apart appetizer delivers over-the-top pepperoni flavor in every bite and is great for sharing.

INGREDIENTS

BONICI® 12" x 16" Sheeted Dough, (#25360-269)	1 ea.
BONICI® Spicy Regular Sliced Pepperoni, 14/oz., (#105217-269)	48 ea. (3-1/2 oz.)
Light olive oil	1/2 tbsp.
Parmesan cheese, shredded	2 oz. (1 cup)
Pizza cheese blend (combination of 80% part-skim mozzarella and 20% Parmesan cheese), commercially prepared, shredded	5 oz. (1-1/3 cups)
Marinara sauce, commercially prepared	8 oz. (1 cup)
Parmesan cheese, grated	1/2 oz. (2 tbsp.)

Serving size: 4 ounces (2 pieces)

Serves 10

Each pizza roll is sliced into 20 pieces. Two pieces per serving.



VALUE

Delivers extra enjoyment by satisfying larger appetites at a reasonable cost and is sharable.

METHOD

Cover the dough completely and slack in the refrigerator between 32° and 36°F prior to use.

Cover the pepperoni completely and slack in the refrigerator between 32° and 36°F prior to use.

To assemble one pizza: Brush one 12" x 16" sheeted dough with 1/2 tablespoon of oil. Sprinkle 2 ounces of shredded Parmesan cheese evenly over the top side of the dough; arrange 48 pepperoni slices evenly over the cheese. Beginning at the 12" side, tightly roll up the dough cinnamon roll-style, ending seam side down.

Using a sharp knife, slice 1 stuffed roll into twenty 1/2"-wide pieces; arrange pieces in a tight 10"-wide circular pattern on an oiled mesh screen over a parchment-lined sheet pan.

Top evenly with 2 ounces of shredded pizza cheese, 8 ounces of marinara sauce, and 3 ounces of additional pizza cheese. Bake in a 375°F preheated convection oven for 8 to 10 minutes or until golden and bubbly.

Sprinkle 1/2 ounce of grated Parmesan cheese evenly over the top.

PEPPERONI PARMESAN STUFFED ROLL



Four Cheese and Artichoke Pinwheels

Artichoke Parmesan cheese dip, diced red onions, black olives, and a four cheese blend layered on pizza dough creates these fresh-from-the-oven pinwheels.

INGREDIENTS

BONICI® Dough Ball, 16-oz., (#25338-269)	1 ea.
Artichoke Parmesan cheese dip, commercially prepared	2-1/2 oz. (1/3 cup)
Red onions, fresh, finely chopped	1/2 oz. (2 tbsp.)
Black olives, sliced, drained	1 oz. (1/4 cup)
Pizza cheese blend (mozzarella, unsmoked provolone, Parmesan, and Romano cheese), commercially prepared, shredded	2 oz. (1/2 cup)
Salt	1/8 tsp.
Water	as needed

Serving size: 2 pinwheels serve 1 person

QUANTITY

Serves 6



INNOVATION

The popular artichoke-cheese flavor profile takes a comfy new form in this exciting addition to the menu.

METHOD

Cover dough completely and slack in refrigerator between 32° and 36°F prior to use.

Roll dough into a 16" x 12" rectangle.

Spread a thin layer of artichoke Parmesan cheese dip across dough, leaving a 1" clean edge at top of dough.

Sprinkle red onions, black olives, pizza cheese blend, and salt across dough.

Roll up dough starting at the long end, and roll until you reach the clean area of the dough. Brush the clean area of the dough lightly with water, and pinch gently to seal seam. Trim the ends off the roll, and then slice into 1-1/4" pieces.

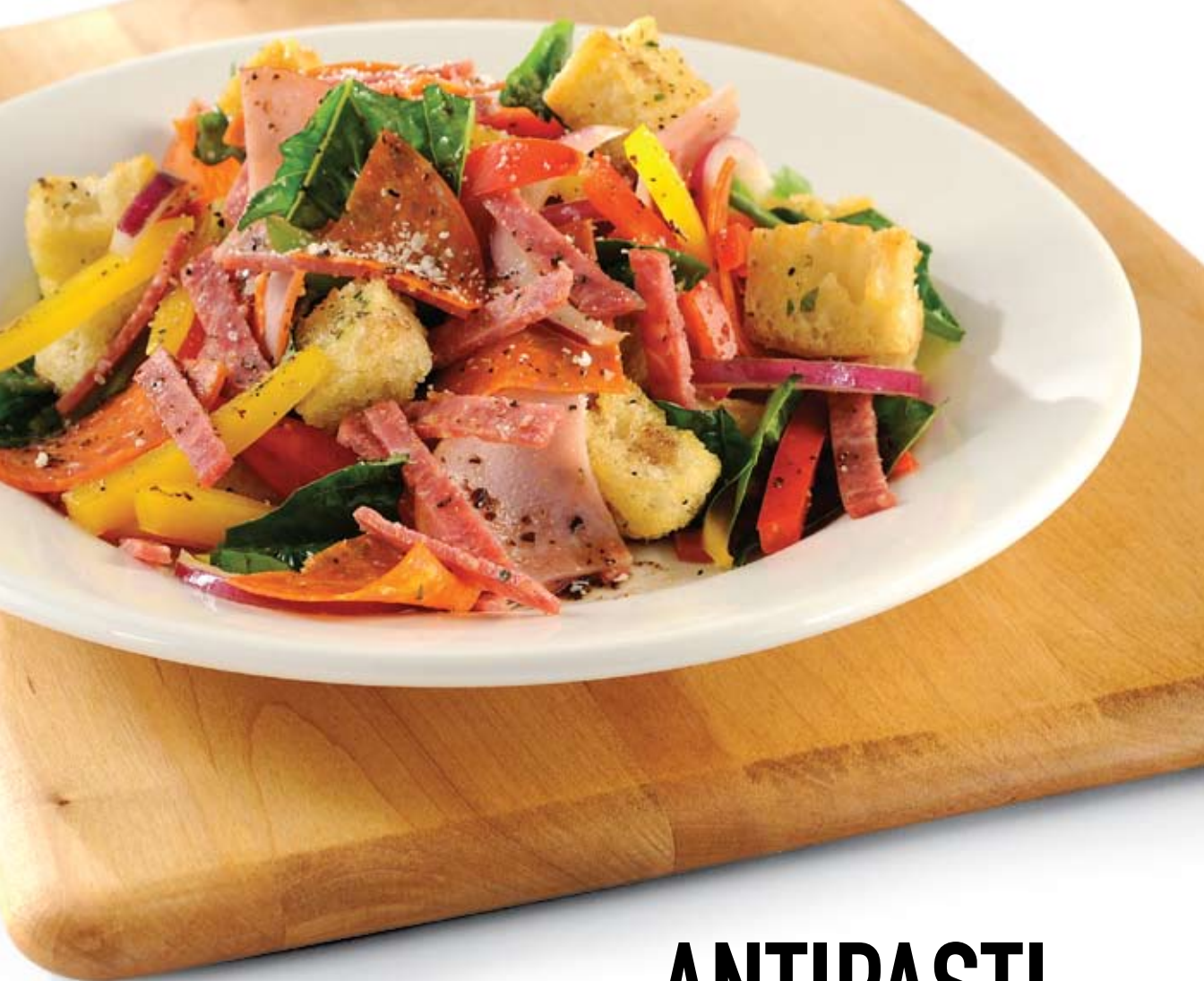
Set slices onto a parchment-lined sheet pan.

Cover loosely with plastic wrap or parchment paper and allow to rise slightly for about 20 to 30 minutes.

Remove covering and bake in a 400°F preheated convection oven for 25 to 30 minutes or until golden brown.



FOUR CHEESE AND ARTICHOKE PINWHEELS



ANTIPASTI SALAD



Antipasti Salad

Hearty portions of Canadian bacon, pepperoni, and salami mixed with fresh peppers, basil, and croutons, and served with balsamic vinaigrette. This delicious salad can be menued as either a savory starter or a satisfying entrée.

INGREDIENTS

QUANTITY

BONICI® Canadian Bacon, 3/oz., (#4131-269)	3 ea. (1 oz.)
BONICI® Sliced Sandwich Pepperoni, 8/oz., (#104216-269)	4 ea. (1/2 oz.)
Wilson® Hard Salami (#51284-654)	1 oz.
Red, yellow, and green bell peppers, fresh, julienne	2 oz. (1 cup)
Red onion, julienne	1 oz. (1/3 cup)
Basil leaves, fresh, torn	1/4 cup
Garlic croutons, prepared	2 oz. (1 cup)
Balsamic Vinaigrette (Yields 27 oz. [3-3/4 cups])	2 oz. (1/4 cup)
Balsamic vinegar	8 oz. (1 cup)
Shallots, fresh, minced	2 oz. (1/2 cup)
Garlic, fresh, chopped	1 oz. (1/4 cup)
Sugar	2 tsp.
Kosher salt	2 tsp.
Black pepper, coarse-ground	2 tsp.
Olive oil	16 oz. (2 cups)

Serving size: 7-1/2 ounces salad, plus 2 ounces dressing

Serves 1



HEALTHIER

Freshness cues and authentic flavors come together for a recipe that offers a "better for you" option.

METHOD

Cover the Canadian bacon and pepperoni completely and slack separately in the refrigerator between 32° and 36°F prior to use.

Slice the thawed Canadian bacon and pepperoni into quarters; cover completely and hold refrigerated at 40°F or below.

Slice the salami into 1/8" slices and julienne; cover completely and hold refrigerated at 40°F or below.

Combine the sliced meats in a large bowl and toss to blend. Hold refrigerated at or below 40°F.

Combine the peppers and onion in a bowl and toss to blend. Hold refrigerated at or below 40°F.

To assemble a single serving: Combine 2-1/2 ounces of sliced meat, 3 ounces of vegetables, 1/4 cup of loosely packed basil, 2 ounces of Balsamic Vinaigrette (see recipe), and 2 ounces of croutons in a large bowl and toss to blend. Arrange in a bowl; serve.

Balsamic Vinaigrette: Combine the balsamic vinegar, shallots, garlic, sugar, salt, and pepper in a large bowl and whisk to blend. Slowly add the olive oil, whisking constantly until fully blended. Reserve.



CRISPY CHICKEN GREEK HOAGIE



Crispy Chicken Greek Hoagie

A house-made roll made from pizza dough is layered with crispy chicken breast filets, Buffalo mozzarella, and zesty roasted red pepper spread, and topped with a fresh Greek-style pepper salad tossed with lemon thyme vinaigrette and crumbled feta cheese.

INGREDIENTS

	QUANTITY
Tyson® Homestyle Breaded <i>Right Size</i> ™	8 ea.
Chicken Breast Filets, 2.25 oz., (#13355-928)	
House-Made Sandwich Rolls	
BONICI® 12" x 16" Sheeted Dough, (#25360-269)	1 ea.
Light olive oil	1/2 tbsp.
Zesty Roasted Red Pepper Spread	
Roasted red peppers, commercially prepared, drained, finely chopped	3-1/2 oz. (1/2 cup)
Mayonnaise	3-3/4 oz. (1/2 cup)
Marinated Greek-Style Pepper Salad	
Multicolored bell peppers, fresh, seeded, julienned	3-1/4 oz. (1 cup)
Pepperoncini peppers, sliced	1/3 oz. (1-1/2 tbsp.)
Banana peppers, sliced	1/3 oz. (1-1/2 tbsp.)
Greek vinaigrette, commercially prepared	1 tbsp.
Feta cheese, crumbled	1/4 oz. (1 tbsp.)
Buffalo mozzarella cheese, sliced thin, 1/2 ounce each	8 ea.

Serving size: 12-3/4 ounces (1 full-size sandwich)

Serves 4



FLAVOR
Beyond taste into
flavor, a unique recipe
customers will come
to your operation
to experience.

METHOD

Place the dough on a parchment-lined half-size sheet pan. Cover completely and slack in the refrigerator between 32° and 36°F prior to use.

Reserve the frozen breaded chicken breast filets for assembling the sandwiches.

Prepare *House-Made Sandwich Rolls*. Brush the dough evenly with 1/2 tablespoon of oil. Lightly dock the thawed dough to prevent bubbling and blistering. Cover the dough with parchment paper and place an additional half-size sheet pan on top of the paper and dough. Bake in a 375°F preheated convection oven for 12 to 14 minutes or until baked through. Remove from the pan and cool between parchment paper. Cut the 12" x 16" baked dough into eight, 6" X 4" pieces. Cover completely and reserve.

Prepare *Zesty Roasted Red Pepper Spread*. Combine the roasted red peppers and mayonnaise; whisk to blend. Hold refrigerated at or below 40°F.

Prepare *Marinated Greek-Style Pepper Salad*. Combine the bell peppers, pepperoncini peppers, banana peppers, Greek vinaigrette, and feta in a bowl and toss to blend. Hold refrigerated at or below 40°F.

To assemble each sandwich: Deep-fry 2 frozen chicken filets at 350° F for 3-1/2 to 4 minutes or until the chicken reaches an internal temperature of 140°F. Hold hot above 140° F.

Place two 6" x 4" reserved sandwich rolls on a flat surface; spread each piece with 2 tablespoons of zesty roasted red pepper spread. Layer the bottom roll with 2 hot chicken breast filets and top each chicken filet with 1 slice of mozzarella cheese.

Bake on a parchment-lined sheet pan in a preheated 375°F convection oven for 3 to 5 minutes or until rolls are toasted and Buffalo mozzarella is melted.

Remove from the oven and top the chicken with 1 ounce of marinated Greek-style pepper salad. Close the sandwich with the top roll and plate.

Chef's note: Each 12" x 16" sheeted dough makes 4 full-size sandwiches; however, each sandwich can be cut in half for 8 mini-size sandwiches.



PEPPERONI AND ROASTED TOMATO GRILLED CHEESE



Pepperoni and Roasted Tomato Grilled Cheese

A grilled cheese sandwich has never sounded, or tasted, any better. Pepperoni is layered between fresh-baked olive oil bread with lots of melted mozzarella cheese, white Cheddar cheese, and oven-roasted tomatoes.

INGREDIENTS

QUANTITY

BONICI® 12" x 16" Sheeted Dough, (#25360-269)	1 ea.
BONICI® Regular Sliced Pepperoni, 14/oz., (#105017-269)	24 ea. (1-3/4 oz.)
Light olive oil	1 tbsp.
Pizza cheese blend (combination of 80% part-skim mozzarella and 20% Parmesan cheese), commercially prepared, shredded	12 oz. (3 cups)
Oven-Roasted Tomatoes (Yields 6-1/4 oz. [1-1/4 cups])	2-1/2 oz. (1/2 cup)
Roma tomatoes, fresh	6 ea.
Olive oil	1 tbsp.
Sugar, granulated	1/4 tsp.
Kosher salt	1/4 tsp.
Black pepper, coarse ground	1/4 tsp.
Rosemary, fresh, minced	1/2 tsp.
Thyme, fresh, minced	1/2 tsp.
Basil, fresh, minced	1/2 tsp.
White Cheddar cheese, shredded	5 oz. (1-1/3 cups)

Serving size: 5 ounces (two 2" x 3" mini sandwiches)

Serves 2



INNOVATION

A unique form for favorite flavors heightens menu excitement and offers comfort food with a twist.

METHOD

Place one sheet of dough on a parchment-lined sheet pan. Cover the dough completely and slack in the refrigerator between 32° and 36°F prior to use.

Cut one 12" x 16" sheeted dough into four 6" x 8" pieces. Cover completely and refrigerate at or below 40°F to hold.

Cover the pepperoni completely and slack in the refrigerator between 32° and 36°F prior to use.

Prepare *Oven-Roasted Tomatoes*. Slice the tomatoes in half lengthwise. Combine the tomato halves in a bowl with the olive oil, sugar, salt, black pepper, rosemary, thyme, and basil and toss to evenly coat. Arrange the seasoned tomatoes, cut side up, on a baking rack over a parchment-lined sheet pan. Roast in a preheated convection oven at 275°F for 120 minutes. Remove from the oven; cool. Julienne-slice the oven-roasted tomatoes; hold refrigerated at or below 40°F.

To assemble each sandwich: Brush 2 approximately 6" x 8" dough sheets with 1/2 tablespoon of oil and place on a parchment-lined sheet pan. Sprinkle 2 ounces of shredded pizza cheese blend evenly over each dough sheet. Arrange 12 slices of pepperoni evenly over 1 dough sheet. Arrange 1-1/4 ounces of oven-roasted tomatoes over remaining dough sheet. Top each dough sheet with 1-1/4 ounces of white cheddar cheese.

Bake in a 400°F preheated convection oven for 7 minutes. Remove from the oven. Top the roasted tomato side of the crust with 2 ounces of additional pizza cheese blend. Close with the remaining crust, pepperoni side down, forming a sandwich.

Grill on a preheated panini grill set on high for 15 to 20 seconds or until grill-marked. Remove from the grill, slice into eight 2" x 3" squares, and arrange on a plate.

Chef's note: Each 12" x 16" sheeted dough makes 2 (8-piece) shareable sandwiches.

Grilled Chicken Parmesan

Tender grilled chicken is smothered with fresh tomato and bell pepper marinara, Buffalo mozzarella, and lots of grated Parmesan cheese—then baked to perfection and topped with fresh tomato basil relish.

INGREDIENTS

Tyson® Tasty Glaze® Unbreaded Value Chicken Breast Patties, (#3822-928)

QUANTITY

2 ea.

Roasted Pepper Marinara Sauce

Marinara sauce, commercially prepared

1-1/2 oz. (3 tbsp.)

Roasted red peppers, canned, drained, diced

1/2 oz. (1 tbsp.)

Tomato Basil Relish

Tomatoes, fresh, seeded, diced

1 oz. (2 tbsp.)

Basil, fresh, chiffonade

1 tsp.

Light olive oil

1 tsp.

Kosher salt

To taste

Black pepper, coarse-ground

To taste

Buffalo mozzarella cheese slices, 1/2 ounce each

2 ea.

Parmesan cheese, grated

2 tsp.

Serving size: 9 ounces (2 chicken patties with toppings)

Serves 1

METHOD

Keep the chicken breast patties frozen until time for assembly.

Prepare *Roasted Pepper Marinara Sauce*. Combine the marinara sauce and roasted peppers. Hold refrigerated at or below 40°F.

Prepare *Tomato Basil Relish*. Combine the tomatoes, basil, olive oil, salt, and black pepper in a bowl and stir to blend. Hold refrigerated at or below 40°F.

To assemble single serving: Arrange 2 frozen chicken patties on a parchment-lined sheet pan; top each with 2 tablespoons of roasted pepper marinara sauce, 1 slice of Buffalo mozzarella, and 1 teaspoon of grated Parmesan cheese. Bake in a 350°F preheated convection oven for 9 to 11 minutes or until the internal temperature reaches 140°F for 15 seconds.

Portion 2 chicken Parmesan patties on a plate; top each with 1 tablespoon of tomato basil relish.

Chef's note: If desired, accompany with Garden Grill Carbonara Pasta (recipe on following page).



VALUE

Your customers will appreciate a filling entrée with larger portions that fits their budgets.

GRILLED CHICKEN PARMESAN



Garden Grill Carbonara

Baked garden grill carbonara pasta is a great-tasting combo of penne, ham, grilled veggies, peas, spinach, and a rich carbonara sauce.

INGREDIENTS

INGREDIENTS	QUANTITY
BONICI® Sliced and Quartered Ham, 12/oz., (#104435-269)	12 ea. (1 oz.)
Tyson® Applewood Smoked Bacon, Fully Cooked, (#209200-928)	2 ea. (1/2 oz.)
Penne pasta, cooked al dente, drained	3 oz. (1 cup)
Alfredo sauce, commercially prepared, held hot	2 oz. (1/4 cup)
Garden vegetable blend (zucchini, squash, bell peppers, onions), fresh, grilled, diced	1 oz. (1/4 cup)
Peas, frozen, thawed	1/4 oz. (1 tbsp.)
Baby spinach leaves, fresh, chopped	1/4 oz. (1/4 cup)
Light olive oil	1 tsp.
Mozzarella cheese, shredded	1 oz. (1/4 cup)
Parmesan cheese, grated	1 tsp.

Serving size: 9 ounces

Serves 1



VALUE

Your customers will appreciate a filling entrée with larger portions that fits their budgets.

METHOD

Cover the ham and bacon completely and slack separately in the refrigerator between 32° and 36°F prior to use.

Dice the bacon, cover completely, and hold refrigerated at or below 40°F.

To assemble a single serving: Combine 12 slices thawed ham, 1/2 ounce of diced bacon, 3 ounces of pasta, 2 ounces of Alfredo sauce, 1 ounce of vegetable blend, 1/4 ounce of peas, and 1/4 ounce of spinach in a bowl and toss to blend. Reserve.

Lightly oil 1 oven-proof baking dish with 1 teaspoon of oil. Portion the reserved pasta mixture into the dish. Top evenly with 1 ounce of shredded mozzarella cheese and 1 teaspoon of grated Parmesan cheese.

Bake in a 350°F preheated convection oven for 6 to 8 minutes or until golden and bubbly.

Chef's note: If desired, serve with Grilled Chicken Parmesan (recipe on previous page).

GARDEN GRILL CARBONARA





BIG AND MEATY BAKED PASTA



Big and Meaty Baked Pasta

Penne pasta is tossed with big and meaty bites of sliced Italian sausage, pepperoni, and hearty meatballs layered with melted mozzarella cheese and topped with fresh parsley.

INGREDIENTS

BONICI® 1/4" Sliced Italian Sausage, Bias Cut, (#101393-269)	36 ea. (9 oz.)
BONICI® Spicy Regular Sliced Pepperoni, 14/oz., (#105217-269)	56 ea. (4 oz.)
BONICI®/Tyson® Beef, Pork Italian Style Meatballs, 2 oz., (#39666-928)	24 ea. (48 oz.)
Penne pasta, cooked al dente, drained	48 oz. (12 cups)
Chicken broth	8 oz. (1 cup)
Marinara sauce, prepared	32 oz. (4 cups)
Black pepper, coarse-ground	1 tsp.
Kosher salt	1 tsp.
Mozzarella cheese, shredded	6 oz. (1-1/2 cups)
Parsley, fresh, finely chopped	2 tbsp.

Serving size: 1 dish serves 1 person (9 oz.)

QUANTITY

Serves 12



VALUE

This hearty pasta bake satisfies large appetites with a dish that says customers got their money's worth.

METHOD

Cover sliced Italian sausage, pepperoni, and meatballs completely and slack separately in refrigerator between 32° and 36°F prior to use.

Place cooked pasta in a large mixing bowl.

Pour chicken broth and marinara sauce over drained pasta.

To assemble single serving: Add 3 slices of Italian sausage to 3 ounces pasta mixture. Place 4 slices of pepperoni evenly across pasta mixture. Add 2 meatballs to pasta mixture.

Sprinkle pepper and salt across pasta mixture and then gently stir to combine all meats with pasta and sauce.

Lightly oil 1 oven-proof baking dish. Top evenly with 1/2 ounce mozzarella cheese. Bake in a 350°F preheated convection oven for 20 to 25 minutes.

Sprinkle parsley across baked pasta.

Meaty Smokehouse Mac 'n' Cheese

Mac 'n' cheese is all grown up in this comfort food creation. Creamy macaroni and cheese is folded together with lots of roasted sausage, smoky ham, and crisp applewood-smoked bacon, and topped with shredded white Cheddar cheese, then baked to hot and bubbly perfection.

INGREDIENTS

BONICI® 1/4" Sliced Italian Sausage, Bias Cut, (#101393-269)	42 ea. (10 oz.)
BONICI® Sliced & Quartered Ham, 12/oz., (#104435-269)	60 ea. (5 oz.)
Tyson® Bacon Pieces, Fully Cooked, 3/4", (#45355-928)	5 oz.
Tyson® Macaroni and Cheese, (#10595-928)	1 bag (5 lb.)
Bread Crumb Topping	
Japanese bread crumbs	1-1/4 oz. (3/4 cup)
Vegetable oil	1 tbsp.
Parmesan cheese, shredded	1/4 oz. (2 tbsp.)
Sambal, commercially prepared	2-1/2 tsp.
White Cheddar cheese, shredded	10 oz. (3 cups)

Serving size: 10-1/4 ounces (1 individually portioned entrée)

Serves 10



INNOVATION

The unexpected combination of flavors gives comfort food an interesting twist.

METHOD

Cover the sausage, ham, and bacon completely and slack separately in the refrigerator between 32° and 36°F prior to use.

Slack the pouched macaroni and cheese in refrigerator between 32° and 36°F prior to use.

Heat the pouched macaroni and cheese in a steamer until the internal temperature reaches 140°F. Hold hot above 140°F.

Prepare *Bread Crumb Topping*. Combine the bread crumbs, oil, and Parmesan cheese in a bowl and toss to blend. Reserve.

Place 42 sausage slices in a sauté pan over medium-high heat for 2 to 3 minutes or until browned on both sides. Remove pieces from pan. Place 60 quartered ham slices and 5 ounces of bacon in the pan and sauté for 2 minutes. Combine the sausage, ham, and bacon and hold hot above 140°F.

To assemble a single serving: Combine 8 ounces of hot macaroni and cheese, 1/4 teaspoon of sambal, 1/2 ounce of white Cheddar cheese, and 1-3/4 ounces of the reserved sausage, ham, and bacon mixture in a medium bowl; fold to blend.

Portion the macaroni mixture into an oven-proof baking dish and top evenly with 1/2 ounce of additional white Cheddar cheese and 1-1/2 tablespoons of reserved bread crumb topping.

Bake in a 375°F preheated convection oven for 4 to 6 minutes or until golden and bubbly.

Remove from the oven and place on a serving plate.

Chef's Note: Makes 10 entrée-size portions; however, it could be divided into 20 smaller side-dish portions.



MEATY SMOKEHOUSE MAC 'N' CHEESE



LATIN STEAK AND SAUSAGE MIXED GRILL

Satisfy hearty appetites and adventurous palates with this ethnic-inspired entrée. Grilled and carved red chile Denver steak is topped with roasted chimichurri, sliced Italian sausage, pickled onions, fresh cilantro, and cotija cheese.

INGREDIENTS

QUANTITY

BONIC [®] 1/4" Sliced Italian Sausage, Bias Cut, (#101393-269)	24 ea. (6 oz.)
Red Chile Denver Steak	
IBP [®] USDA Choice Uncooked Under Blade Center Steak, 6 oz., (#15227-1208)	4 ea.
Light olive oil	2 tsp.
Chorizo seasoning blend, dried, commercially prepared	4 tsp.
Red Pepper Chimichurri (Yields 6-3/4 oz. [3/4 cup])	2 oz. (1/4 cup)
Red bell peppers, fresh, minced	3 oz. (1/2 cup)
Red onion, fresh, finely chopped	1-1/2 oz. (1/3 cup)
Jalapeño pepper, fresh, finely chopped	1/2 oz. (2 tbsp.)
Garlic, fresh, finely chopped	1 tbsp.
Parsley, fresh, finely chopped	3/4 oz.
Cilantro, fresh, finely chopped	1/2 oz.
Lime juice, fresh	1 tbsp.
Red wine vinegar	1 tbsp.
Olive oil	2 oz. (1/3 cup)
Kosher salt	1/2 tsp.
Black pepper, coarse-ground	1/4 tsp.
Cotija cheese, crumbled	1 oz. (1/4 cup)
Pickled onions (see recipe)	2 oz. (1/2 cup)
Cilantro sprigs, fresh	4 ea.



HERITAGE
Latin-inspired recipe maintains the integrity of the native cuisine.

INGREDIENTS

QUANTITY

Pickled Onions (Yields 6-1/2 oz. [1-3/4 cups])	2 oz. (1/2 cup)
Mirin	2-1/2 oz. (1/3 cup)
Rice wine vinegar	2-1/2 oz. (1/3 cup)
Thai sweet chile sauce, commercially prepared	2 tbsp.
Sambal, commercially prepared	1-1/2 tsp.
Pickled ginger juice	1-1/2 tsp.
Agave syrup	3/4 tsp.
Water	2 oz. (1/4 cup)
Kosher salt	1/4 tsp.
Black pepper, coarse-ground	1/8 tsp.
White onion, fresh, thin-sliced	10 oz. (1-1/2 qt.)

Serving size: 7 ounces (1 mixed grill entrée)

Serves 4



METHOD

Cover the steaks and Italian sausage completely and slack separately in the refrigerator between 32° and 36°F prior to use.

Prep *Red Chile Denver Steak*. Coat the steaks evenly with olive oil and season each with 1/2 teaspoon of chorizo seasoning per side. Cover completely and hold refrigerated at or below 40°F.

Prepare *Red Pepper Chimichurri*. In a mixing bowl, combine the red bell pepper, red onion, jalapeño pepper, garlic, parsley, cilantro, lime juice, red wine vinegar, and olive oil; toss thoroughly. Season with the salt and pepper to taste. Reserve refrigerated at or below 40°F.

Prepare *Pickled Onions*. Combine the mirin, rice wine vinegar, chile sauce, sambal, pickled ginger juice, agave syrup, water, salt, and pepper in a saucepan over medium heat and simmer for 2 minutes. Remove the pickling mixture from the heat. In a nonreactive container, combine the pickling mixture and the onions. Reserve refrigerated at or below 40°F overnight. For assembly, remove the onions from the pickling juice.

To prepare a single serving: Preheat an open grill to medium-high heat. Cook 1 seasoned steak for 3 to 4 minutes per side or to desired doneness; let the steak rest for 5 minutes. Hold hot above 140°F until ready to plate, but no longer than 5 minutes.

While steak is resting, place 6 pieces of thawed Italian sausage in a sauté pan over medium-high heat for 2 to 3 minutes or until browned on both sides. Transfer the sausage to a bowl and toss with 1/2 ounce of red pepper chimichurri and plate immediately.

To assemble a single serving: Arrange the reserved steak on a plate and top with red pepper chimichurri sausage. Top with 1 tablespoon of cotija cheese and 1/2 ounce of pickled onions.

Garnish with a fresh cilantro sprig.

Brickyard Pizza

This enticing new form will help you build a loyal pizza following—one brick at a time. The extra-long, thin-crust pizza is loaded with spicy pepperoni, bias-sliced sausage, sausage crumbles, spicy tomato sauce, and lots of Italian cheese.

INGREDIENTS

BONICI® 12" x 16" Sheeted Dough, (#25360-269)	1 ea.
BONICI® 1/4" Sliced Italian Sausage, Bias Cut, (#101393-269)	32 ea. (8 oz.)
BONICI® Italian Style Pork Sausage, Regular Crumble, 28/oz., (#101581-269)	6 oz.
BONICI® Spicy Regular Sliced Pepperoni, 14/oz., (#105217-269)	56 ea. (4 oz.)
Spicy Pizza Sauce	
Pizza sauce, commercially prepared	8 oz. (3/4 cup)
Sambal, commercially prepared	3/4 oz. (1 tbsp.)
Pizza cheese blend (mozzarella, unsmoked provolone, Parmesan, and Romano), commercially prepared, shredded	14 oz. (3-1/2 cups)

Serving size: 6-1/4 ounces (two 3" x 4" slices)

Serves 8



VALUE

The abundant portions of this recipe satisfy customers with larger appetites.

METHOD

Place the dough on a parchment-lined sheet pan. Cover completely and slack in refrigerator between 32° and 36°F prior to use.

Cut the 12" x 16" dough into approximately four 12" x 4" rectangular pieces. Cover the dough completely and hold refrigerated at or below 40°F.

Cover the sliced Italian sausage, pork sausage, and pepperoni completely and slack separately in the refrigerator between 32° and 36°F prior to use.

Prepare *Spicy Pizza Sauce*. Combine the pizza sauce and sambal in a container and whisk to blend. Hold refrigerated at or below 40°F.

To assemble each 12" x 4" pizza: Dock the dough to prevent blistering and bubbling. Spread 2 ounces of spicy pizza sauce evenly over dough.

Top the sauce with 2 ounces of pizza cheese blend, 14 slices of pepperoni, 8 slices of bias-cut sausage, 1-1/2 ounces of pork sausage, and 1-1/2 ounces of additional pizza cheese blend.

Bake on a parchment-lined sheet pan or mesh pizza screen in a 375°F preheated convection oven for 6 to 8 minutes or until golden and bubbly.

Remove from the oven and cut into four each 3" x 4" slices.

Makes four each 12" x 4" pizzas.

BRICKYARD PIZZA





MEDITERRANEAN PIZZA

It's a crispy Mediterranean-style, thin-crust pizza topped with roasted chicken breast strips, crisp applewood smoked bacon, olive oil-poached pepperonata, fresh chopped arugula, garlic roasted mushrooms, and a blend of fontina, mozzarella, and Parmesan cheeses.

INGREDIENTS

QUANTITY

BONIC [®] Fully Cooked Roasted Chicken Breast Strips, (#15446-269)	6 oz.
Tyson [®] Applewood Smoked Bacon, Fully Cooked, (#209200-928)	3 ea. (1 oz.)
BONIC [®] 12" Par-Baked Die-Cut Regular, Extra Crispy, No Edge Crust, (#25213-269)	1 ea.
Olive Oil-Poached Pepperonata	
Tricolored bell peppers, fresh, large dice	5-1/2 oz. (1-1/4 cups)
Onion, fresh, large dice	2-1/2 oz. (1/2 cup)
Garlic, fresh, sliced	1/4 oz. (1 tbsp.)
Light olive oil	1-3/4 oz. (1/4 cup)
Kosher salt	1/2 tsp.
Black pepper, coarse-ground	1/4 tsp.
Cheese Blend	
Fontina cheese, shredded	1-1/2 oz. (1/3 cup)
Mozzarella cheese, shredded	2 oz. (1/2 cup)
Parmesan cheese, grated	1/2 oz. (3 tbsp.)



HEALTHIER

This recipe embraces the benefits of the healthy halo along with the ethnic authenticity of heritage flavors.

INGREDIENTS

QUANTITY

Pan-Seared Crimini Mushrooms	
Light olive oil	2 tbsp.
Crimini mushrooms, fresh, quartered	2-1/2 oz. (1-1/4 cups)
Garlic cloves, fresh, coarse-chopped	1-1/2 tsp.
Thyme leaves, fresh, chopped	1/4 tsp.
Kosher salt	To taste
Black pepper, coarse-ground	To taste
Baby arugula, fresh, whole	1/2 oz. (3/4 cups)
Serving size: 3-3/4 ounces (1 slice)	Serves 6

METHOD

Cover the roasted chicken breast strips completely and slack in the refrigerator between 32° and 36°F prior to use.

Cut the bacon strips into a 1" dice. Cover completely and hold refrigerated at or below 40°F.

Reserve frozen crust for assembly of pizza.

Prepare *Olive Oil-Poached Pepperonata*. Combine the peppers, onion, garlic, oil, salt, and black pepper in a medium sauté pan and cook over medium-low heat for 45 minutes or until tender. Hold refrigerated at or below 40°F. Remove from refrigeration approximately 20 minutes prior to use.

Prepare *Cheese Blend*. Combine the fontina, mozzarella, and Parmesan cheeses in a container; toss to blend. Hold refrigerated at or below 40°F.

Prepare *Pan-Seared Crimini Mushrooms*. Heat the oil in a sauté pan over medium-high heat. Add the mushrooms, salt, and pepper. Sauté for 2 to 3 minutes or until golden brown. Add the garlic and thyme; sauté for 1 minute. Season with salt and pepper to taste. Hold refrigerated at or below 40°F.

To assemble each pizza: Spread the reserved olive oil-poached pepperonata evenly over the crust. Top with 1/2 ounce of arugula, 1-1/2 ounces of reserved pan-seared mushrooms, 6 ounces chicken strips, and 1 ounce of bacon. Top with 4 ounces of cheese blend.

Bake on a parchment-lined sheet pan or mesh pizza screen in a 375°F preheated convection oven for 6 to 8 minutes or until golden and bubbly.

Remove from the oven and cut into 6 slices.

Makes one 12" pizza.





PIE-ZANO PIZZA

Bring a touch of Italy to your favorite pizza builds. Start with a thin and crispy olive oil toasted crust, and then layer on fresh herb-seasoned tomato sauce, Buffalo mozzarella, mushrooms, leeks, and cheese. Oven bake and finish with shaved Parmesan cheese and serve piping hot.

INGREDIENTS

QUANTITY

BONIC [®] 14" Par-Baked Die-Cut Regular, Extra Crispy, No Edge Crust, (#25214-269)	1 ea.
Herb-Seasoned Tomato Sauce	
Pizza sauce, commercially prepared	3 oz. (1/3 cup)
Rosemary, fresh, finely chopped	1/2 tsp.
Thyme, fresh, finely chopped	1/2 tsp.
Basil, fresh, finely chopped	1/2 tsp.
Melted Leeks	
Leeks, white and light green parts only, halved lengthwise, 3/4" slice	6 oz. (2 cups)
Light olive oil	2 oz. (1/3 cup)
Kosher salt	To taste
Black pepper, coarse-ground	To taste



HERITAGE

Real, authentic taste attracts customers seeking the distinct flavors of Italy.

INGREDIENTS

QUANTITY

Pan-Seared Mushrooms

Light olive oil	1 oz. (3 tbsp.)
Mushrooms, fresh, quartered	3-1/2 oz. (1-1/2 cups)
Kosher salt	To taste
Black pepper, coarse-ground	To taste
Garlic, fresh, coarsely chopped	2 tsp.
Rosemary, fresh, minced	1/4 tsp.
Thyme, fresh, minced	1/4 tsp.
Light olive oil	1/2 tbsp.
Buffalo mozzarella cheese, sliced thin, 1/2 ounce each	5 ea. (2-1/2 oz.)
Parmesan cheese, grated	1/4 oz. (2 tbsp.)
Thyme leaves, fresh (optional)	1/2 tsp.

Serving size: 3 ounces (1 slice)

Serves 8



METHOD

Reserve the frozen crust for assembly of the pizza.

Prepare *Herb Seasoned Tomato Sauce*. Combine the pizza sauce, rosemary, thyme, and basil in a container; whisk to blend. Hold refrigerated at or below 40°F.

Prepare *Melted Leeks*. Preheat the olive oil in a sauté pan over medium-low heat. Add the leeks and cook for 6 minutes or until tender. Season with the salt and pepper to taste. Remove from the heat. Hold refrigerated at or below 40°F.

Prepare *Pan-Seared Mushrooms*. Preheat the olive oil in a sauté pan over medium-high heat. Add the mushrooms and season with the salt and pepper. Sauté for 2 to 3 minutes or until golden brown. Add the garlic, rosemary, and thyme; sauté for 1 minute. Hold refrigerated at or below 40°F. Strain the mushrooms from the oil prior to assembly.

To assemble each pizza: Brush the top of the crust with 1/2 tablespoon olive oil. Evenly spread 3 ounces of herb-seasoned tomato sauce over the crust. Top with 5-1/2 ounces of reserved melted leeks, 3 ounces of reserved pan-seared mushrooms, 5 slices of Buffalo mozzarella, and 1/4 ounce of Parmesan cheese.

Bake on a parchment-lined sheet pan or mesh pizza screen in a 375°F preheated convection oven for 4 to 6 minutes or until golden.

Remove from the oven and cut into 8 slices. If desired, garnish evenly with 1/2 teaspoon thyme leaves.

Makes one 14" pizza.

Fiery Hawaiian Pizza

Turn up the heat on traditional Hawaiian flavors with this intensely delicious pizza. A hand-tossed pizza crust is layered with Canadian bacon, applewood smoked bacon, grilled pineapple, roasted red peppers, provolone and mozzarella cheese on a Parmesan crust. Topped with pickled jalapeños for a volcano-like finish.

INGREDIENTS

BONICI® 10" Sheeted Dough, (#25356-269)	1 ea.
BONICI® Canadian Bacon, 3/oz., (#4131-269)	9 ea. (3 oz.)
Tyson® Applewood Smoked Bacon, Fully Cooked, (#209200-928)	1 ea. (1/3 oz.)
Light olive oil	1/2 tbsp.
Parmesan cheese, shredded	1 oz. (1 cup)
Pizza sauce, commercially prepared	3 oz. (1/3 cup)
Pineapple, fresh, 1-1/2" chunks, grilled	3-1/2 oz. (3/4 cup)
Roasted red peppers, commercially prepared, cut into strips	1 oz. (3 tbsp.)
Provolone cheese, shredded	1-1/4 oz. (1/4 cup)
Mozzarella cheese, shredded	1-1/4 oz. (1/4 cup)
Pickled jalapeño slices, commercially prepared, drained	1/2 oz. (2 tbsp.)

Serving size: 2-1/2 ounces (1 slice)

QUANTITY

Serves 6



FLAVOR

Dial up the experience
with flavor
and intensity.

METHOD

Cover the dough completely and slack in the refrigerator between 32° and 36°F prior to use.

Cover the Canadian bacon completely and slack in the refrigerator between 32° and 36°F prior to use.

Cut the bacon into a 1" dice. Cover completely and hold refrigerated at or below 40°F.

To assemble each pizza: Slightly hand-toss the dough and brush evenly with 1/2 tablespoon of olive oil. Dock the dough to prevent bubbling and blistering.

Sprinkle dough evenly with the shredded Parmesan cheese. Spread pizza sauce evenly over the dough.

Top the dough with 9 slices of thawed Canadian bacon, 3-1/2 ounces of grilled pineapple, 1/3 ounce of Applewood smoked bacon, 1 ounce of roasted red pepper strips, and 1-1/4 ounces each of shredded provolone and mozzarella cheeses.

Bake on a parchment-lined sheet pan or mesh pizza screen in a 375°F preheated convection oven for 8 to 10 minutes or until golden and bubbly.

Remove from the oven and cut into 8 slices. Garnish evenly with pickled jalapeños.

Makes one 10" pizza.

FIERY HAWAIIAN PIZZA



SOUTHWEST CHORIZO PIZZA

Spice up your pizza offerings with this delicious balance of roasted and fresh flavors. A hand-tossed pizza crust is layered with house-seasoned chorizo pizza topping, zesty roasted tomato sauce, a blend of roasted Anaheim and poblano peppers, and lots of shredded Jack cheese and queso fresco. Finished with fresh-cut pico de gallo as a garnish.

INGREDIENTS

QUANTITY

BONIC® 10" Sheeted Dough, (#25356-269)	1 ea.
Chorizo-Seasoned Pizza Topping	
BONIC®/Pizza Toppe® Pork & Chicken Topping, 56/oz., (#1545-465)	6 oz. (1-1/2 cups)
Chorizo seasoning blend, dried, commercially prepared	1/2 tbsp.
Roasted Tomato Sauce	
Marinara sauce, commercially prepared	2 oz. (1/4 cup)
Fire-roasted diced tomatoes, canned	2 oz. (1/4 cup)
Sriracha sauce, commercially prepared	1 tsp.
Cheese Blend	
Monterey Jack cheese, shredded	3 oz. (3/4 cup)
Queso fresco, crumbled	3 oz. (1/2 cup)
Roasted Pepper Blend	
Anaheim peppers, fresh, roasted, peeled, 1/2" dice	1/2 oz. (1 tbsp.)
Poblano peppers, fresh, roasted, peeled, 1/2" dice	1/2 oz. (1 tbsp.)
Light olive oil	1/4 oz. (1/2 tbsp.)
Pico de gallo, refrigerated	1/2 oz. (2 tbsp.)
Cilantro leaves, fresh	1 tbsp.

Serving size: 4-1/4 ounces (1 slice)

Serves 6



FLAVOR

Present ethnic flavors
that can't be easily
duplicated at home.



Southwest Chorizo Pizza

METHOD

Cover the dough completely and slack in the refrigerator between 32° and 36°F prior to use.

Cover the pork & chicken pizza topping completely and slack in the refrigerator between 32° and 36°F prior to use.

Prepare *Chorizo-Seasoned Pizza Topping*. Combine the thawed pork & chicken pizza topping in a bowl with the chorizo seasoning blend and toss to coat. Cover completely. Hold refrigerated at or below 40°F.

Prepare *Roasted Tomato Sauce*. Combine the marinara sauce, fire-roasted tomatoes, and Sriracha sauce in a container and whisk to blend. Hold refrigerated at or below 40°F.

Prepare the *Cheese Blend*. Combine the Monterey Jack and queso fresco cheese in a bowl and toss to blend. Hold refrigerated at or below 40°F.

Prepare *Roasted Pepper Blend*. Combine the Anaheim and poblano peppers in a bowl and toss to blend. Hold refrigerated at or below 40°F.

To assemble each pizza: Brush the top of the dough evenly with 1/4 ounce olive oil. Dock the dough to prevent blistering and bubbling. Spread 4 ounces of roasted tomato sauce evenly over the crust. Top with 4 ounces of cheese blend, 1 ounce of roasted pepper blend, 6 ounces of chorizo seasoned pizza topping, and 2 ounces of additional cheese blend.

Bake on a parchment-lined sheet pan or mesh pizza screen in a 375°F preheated convection oven for 10 to 12 minutes or until golden and bubbly.

Remove from the oven and cut into 6 slices. Top evenly with 1/2 ounce of pico de gallo and 1 tablespoon of cilantro leaves.

Makes one 10" pizza.



MEGA MEAT PIZZA

Mega Meat Pizza

This protein-packed pizza gives meat lovers a new reason to celebrate. It's a pizzeria-style pan deluxe crust layered with lots of meaty pizza sauce, bias-sliced Italian sausage, pepperoni, ham, and bacon.

INGREDIENTS

INGREDIENTS	QUANTITY
BONICI® 16" Pizzeria Pan Deluxe Crust, Large Edge, (#25177-269)	1 ea.
BONICI® Sliced & Quartered Ham, 12/oz., (#104435-269)	36 ea. (3 oz.)
BONICI® 1/4-inch Sliced Italian Sausage, Bias Cut, (#101393-269)	24 ea. (4 oz.)
BONICI®/Pizzano® Beef Topping, Regular Crumble, 28/oz., (#102575-393)	2 oz.
BONICI® Regular Sliced Pepperoni, 14/oz., (#105017-269)	28 ea. (2 oz.)
Tyson® Applewood Smoked Bacon, Fully Cooked (#209200-928)	10 ea. (3 oz.)
Meaty Pizza Sauce	
BONICI®/Pizza Topper® Pork & Chicken Topping, 56/oz., (#1545-465)	10 oz.
Pizza sauce, commercially prepared	20 oz. (2-1/2 cups)
Light olive oil	1 tsp.
Italian cheese blend (mozzarella, unsmoked provolone, grated Parmesan, grated Romano), commercially prepared, shredded	4 oz. (1 cup)

Serving size: 9-1/2 ounces (1 slice)



VALUE

This recipe handles big appetites without compromising tighter budgets.

METHOD

Cover the crust completely and slack in the refrigerator between 32° and 36°F prior to use.

Cover the ham, Italian sausage, beef crumble, pepperoni, bacon, and pork & chicken topping separately and slack in the refrigerator between 32° and 36°F prior to use.

Dice the thawed bacon; cover completely and hold refrigerated at or below 40°F.

Prepare *Meaty Pizza Sauce*. Combine the pizza sauce with the thawed pork & chicken topping and stir to blend; cover completely. Hold refrigerated at or below 40°F.

To assemble each pizza: Brush the outer edge of 1 thawed crust with 1 teaspoon oil. Spread 30 ounces of meaty pizza sauce evenly over the pizza crust. Top evenly with 36 quartered ham slices, 24 slices of Italian sausage, 2 ounces of beef crumble, 3 ounces of bacon, 3 ounces of Italian cheese blend, 28 slices of pepperoni, and 1 ounce of additional Italian cheese blend.

Bake on a parchment-lined sheet pan or mesh pizza screen in a 375°F preheated convection oven for 10 to 12 minutes or until golden and bubbly.

Remove from the oven and cut into 8 slices.

Makes one 16" pizza.

VISIT OUR WEBSITE
AT **WWW.BONICI.COM**
OR **CALL US** AT
1.800.248.9766





GET TO KNOW THE BONICI® BRAND.
FOR PRODUCTS, CONTACT US TODAY.

WWW.BONICI.COM | 1-800-248-9766