



INFINITE POSSIBILITIES.  
ONE FAMILY.

# LEVEL UP SCHOOL LUNCH. K-12 LUNCH RECIPE GUIDE



## MAKE YOUR MENU POP. RECIPES FEATURING WHOLE GRAIN RICH CORNBREAD POPPERS

### STRAWBERRY SYRUP POPPERS



#### INGREDIENTS

Whole Grain Rich Cornbread Poppers [PC 18510](#)  
Sliced Strawberries  
Maple Syrup

#### DIRECTIONS

1. Thaw and warm Whole Grain Rich Cornbread Poppers according to instructions. Let cool
2. Place cooled Cornbread Poppers in a clear parfait cup
3. Layer strawberries on Cornbread Poppers
4. Drizzle with maple syrup, serve

### CORNBREAD POPPER NACHOS



#### INGREDIENTS

Whole Grain Rich Cornbread Poppers [PC 18510](#)  
Chili  
Shredded Cheddar Cheese  
Diced Onion  
Diced Tomato  
Cilantro Lime Sour Cream

#### DIRECTIONS

1. Thaw and warm Whole Grain Rich Cornbread Poppers according to instructions. Let cool
2. Place cornbread poppers on a serving plate, 6 per plate
3. Ladle ½ cup of chili, then sprinkle 1 tablespoon shredded cheddar, 1 tablespoon diced onion and 1 tablespoon diced tomato on Cornbread Poppers, per serving
4. Drizzle cilantro lime sour cream on top of Cornbread Popper nachos. Serve immediately

VS.



# RULE THE SCHOOL WITH WELL-ROUNDED VERSATILITY.

RECIPES FEATURING **FRESH 'N READY WHOLE GRAIN RICH INDIVIDUAL OVEN RISING SHEETED PIZZA DOUGH**

## BUFFALO CHICKEN TORPEDO



### INGREDIENTS

Fresh 'N Ready Whole Grain Rich Individual Oven Rising Sheeted Pizza Dough [PC 21973](#)  
Shredded Mozzarella Cheese  
Shredded Chicken, cooked  
Buffalo Wing Sauce  
Fresh Carrot Sticks  
Blue Cheese Dressing (or Ranch Dressing)

### DIRECTIONS

1. Thaw Fresh 'N Ready Whole Grain Rich Individual Oven Rising Sheeted Pizza Dough according to instructions
2. Toss cooked and shredded (or cut) chicken in buffalo sauce
3. Stretch thawed dough into long oval shape
4. To assemble the torpedo, place about ¼ cup shredded mozzarella cheese and ¼ cup sauced chicken in the center of each pizza dough
5. Fold up sides of the dough vertically and crimp to seal, leaving one end open
6. Bake until browned and internal temperature reaches 165°F.  
→ Convection Oven: 8-10 minutes at 375°F  
→ Conveyor Oven: 4-6 minutes at 500°F
7. Plate and serve with carrot sticks and blue cheese or ranch dressing for dipping

## CHEESEBURGER PERSONAL PIZZA



### INGREDIENTS

Fresh 'N Ready Whole Grain Rich Individual Oven Rising Sheeted Pizza Dough [PC 21973](#)  
Ketchup  
Ground Precooked Beef  
American Cheese (sliced or shredded)  
Dill Pickles (thinly sliced)  
Shredded Iceberg Lettuce  
Yellow Mustard

### DIRECTIONS

1. Thaw Fresh 'N Ready Whole Grain Rich Individual Oven Rising Sheeted Pizza Dough according to instructions
2. Spread 1 tablespoon ketchup on each dough sheet, leaving ½ inch to the edge
3. Evenly distribute 1.5 ounces cooked ground beef on top of ketchup, leaving ½ inch to the edge, on each dough sheet
4. Sprinkle or spread 1 ounce American cheese on top of ground beef. Top each dough sheet with 5 pickle slices
5. Bake until cheese melts and crust is golden brown  
→ Convection Oven: 8-10 minutes at 375°F  
→ Conveyor Oven: 4-6 minutes at 500°F
6. Top each baked pizza with an ounce of cold shredded lettuce. Drizzle each pizza with mustard. Serve immediately

VS.