



# Recipes For Pizzerias

Reimagined Appetizers, Entrées,  
Desserts & Holiday Treats





## Recipes for Pizzerias

### Reimagined Appetizers, Entrées, Desserts & Holiday Treats

Your menu is part food list, part marketing tool and a full extension of your brand. Occasionally rebalancing it with a blend of new recipes and tried-and-true favorites is a practical way to:

- Drive traffic by attracting new patrons and delighting your regulars
- Replace underperforming dishes with other selections
- Incorporate emerging taste trends that align with your restaurant theme
- Offer seasonal items or limited time specials without overburdening back of the house operations
- Keep costs in check and leverage margins

There's no magic formula for determining the best time to add new recipes to your lineup. Industry experts generally agree that an annual refresh is a good idea—but that may be too often (or not often enough) for your restaurant. If your shop is well established and is “known for” certain things, a once-a-year approach may be just right. On the other hand, you may pride your restaurant on daily farm fresh ingredients. Take advantage of that frequent turn in ingredients and add in some new items several times a year.

This eBook will inspire you to try something new! In it you'll find a feast of recipes for appetizers, entrées, desserts and some holiday sparkle—all featuring Alive & Kickin' pizza crusts and Dough Shop® by A&K dough balls. Enjoy!





## APPETIZERS

Whether your patrons are looking for a complete dining experience or want some lighter options to share with friends, appetizers are a great way to meet their needs.

### Easy Pull-Apart Pizza Bread

- 16 oz. Dough Shop® by A&K HR dough ball  
cut into 8 pieces
- 2 C Mozzarella cheese, shredded
- 2 T Italian seasoning blend or parsley flakes
- 1/3 C Olive oil
- 8 oz. Pepperoni slices, diced
- 1 C Parmesan cheese
- 1/2 t Fresh garlic or garlic powder, optional

Preheat oven to 350°F. Mix all ingredients in a bowl and toss so the oil is spread evenly on each piece of dough. Press lightly into a greased 9" x 13" pan. Bake for approximately 30 minutes, until the top is brown and center is thoroughly cooked. Remove from oven and flip onto a large plate or platter. Serve warm with a side dipping sauce.

### Pizza Fries

- 20 oz. Dough Shop® by A&K HG dough ball
- 3 T Butter
- 1 t Garlic, minced (or more to taste)
- 2 C Mozzarella cheese
- 1 C Parmesan cheese

Preheat oven to 400°F. Spray pizza stone or pizza pan with cooking spray. Spread pizza dough onto the stone or pan. Mix butter and garlic together; spread over crust. Top with alternating layers of mozzarella and Parmesan cheese. Bake for 15-20 minutes, until cheese browns evenly. Cut into narrow strips and serve warm with a side of marinara or your choice of dipping sauce.





## APPETIZERS

### Sweet n' Savory Onion & Date Flatbread

1	Multi-grain HearthSide Rustic Flatbread
2 T	Olive oil
1 medium	Red onion, thinly sliced
1/8 t	Salt
1-1/2 C (6 oz.)	Part-skim mozzarella cheese, shredded
1/4 t	Italian seasoning
1 large	Navel orange, peeled, sectioned and cut into 1/2" pieces
1/2 C	Dates, pitted
1/4 C	Feta cheese, crumbled

Preheat broiler. In a large skillet, heat oil over medium heat. Add onion and salt; cook and stir 6-8 minutes or until onion is softened. Reduce heat to medium-low; cook 20-25 minutes or until deep golden brown, stirring occasionally. Place flatbread on pizza pan, sprinkle with mozzarella cheese, then slide directly onto oven rack. Broil 3-4 inches from heat for 1-2 minutes or until cheese is melted. Top with Italian seasoning, onion, orange and dates. Sprinkle with feta cheese. Broil 2-3 minutes longer or until heated through.





## ENTREES

Your main dishes set patron expectations about the type of operation you run and the food they'll enjoy. Give them a choice of pies and entrées you're known for and include some not-so-traditional options.

### Grape, Chicken & Walnut Pesto Pizza

16 oz.	Dough Shop® by A&K HG dough ball
1/2 C	Prepared pesto
1-1/2 C	Shredded mozzarella cheese
1/2 C	Cooked chicken
15	Red seedless grapes, halved lengthwise
2 T	Walnut pieces

*Ground black pepper, to taste (optional)*

Preheat oven to 350°F. Spread pizza dough evenly onto a pizza pan. Bake pizza dough until slightly cooked, about 8 minutes. Spread pesto onto pizza crust in a thin layer, leaving edges exposed. Sprinkle mozzarella cheese over pesto layer; add chicken. Arrange grapes, cut-side up, around the crust. Sprinkle walnuts over pizza and season with black pepper, if desired. Bake until cheese is melted and bottom of crust is lightly browned, about 10 minutes.

### Pizza Pot Pies

Six 4 oz.	Dough Shop® by A&K HR dough balls
3 C	Arthur Avenue frozen tomato sauce, thawed
2 C	Diced roasted chicken
2 C	Broccoli, cut into bite-sized pieces
1-1/2 C	Diced mozzarella cheese
1/2 t	Salt
1/4 t	Freshly ground black pepper
1/3 C	Olive oil
6 T	Grated Parmesan cheese

*Special equipment: Six 10 oz. ramekins*

Preheat oven to 400°F. In a large bowl, combine tomato sauce, chicken, broccoli, mozzarella, salt and pepper; stir to combine. Divide the chicken mixture evenly between the ramekins. Roll out pizza dough and use a paring knife to cut circles that are 1" wider in diameter than the ramekins. Place the circles of dough over the filled ramekins and press down to seal, making sure to pull the dough over the edge of the ramekin. Brush the top of the pizza dough with olive oil and sprinkle with Parmesan cheese. Cut a small slit in the top of the pizza dough with a paring knife. Bake until pizza crust is golden, about 25 minutes. Remove from oven and let cool slightly before serving.





## ENTREES

### Calzones

16 oz.	Dough Shop® by A&K HR dough ball cut in half, made into 8" circles, <i>or use 8 oz. dough balls and roll out</i>
2 C	Arthur Avenue Rustic Pasta Sauce
1 C	Small curd cottage cheese
3 T	Grated Parmesan cheese
1 large	Egg
1 T	Chopped fresh parsley
1/2 t	Garlic powder
3-1/2 oz.	Pepperoni slices or chopped ham
4 slices	Monterey Jack cheese, chopped

Preheat oven to 375°F. Stir together first five ingredients until blended. Stir in pepperoni or ham and chopped cheese slices. Divide pizza crust into two portions. Roll each dough portion into a 7" circle. Spoon 1/2 C of cottage cheese mixture in center of each circle. Fold dough over filling, pressing edges to seal; place on a lightly greased aluminum foil-lined baking sheet. Prick dough several times with a fork. Bake for 20-25 minutes or until golden. Let stand 5 minutes. Serve topped with warm pasta sauce.





## DESSERTS

Encourage your patrons to treat themselves to a little something sweet with some unique desserts made from pizza dough.

### Apple Stuffed Pretzels

#### Filling

- 1 C Finely chopped apple
- 1/4 C Granulated sugar
- 1/4 t Ground cinnamon

#### Pretzels

- 16 oz. Dough Shop® by A&K HG dough ball
- 2 T Baking soda
- 1 C Water
- 1 Egg, beaten

*Course sugar, to taste*

Preheat oven to 400°F. In small bowl, mix filling ingredients and set aside. Spray large cookie sheet with cooking spray. Unroll dough onto lightly floured surface; press into a 14" x 12" rectangle. Cut lengthwise into four strips. Spoon filling onto long edge of each dough strip. Stretch dough over filling; press to seal. Cut each strip in half, making eight filled pieces. Stretch each piece to 12". Form dough into pretzel shape. In microwavable bowl, stir baking soda and water. Microwave uncovered on high 1-2 minutes (until hot). Brush each pretzel with baking soda mixture; let stand 5 minutes. Brush pretzels with beaten egg; sprinkle with coarse sugar. Place on cookie sheet and bake 8-10 minutes, until pretzels are deep golden brown. Serve warm with hot fudge, cream cheese or caramel dipping sauce.

### S'mores Pizza Roll-Up

- 16 oz. Dough Shop® by A&K HR dough ball
- 1/2 C Finely crushed graham cracker crumbs
- 1/2 C Quick-cooking oats
- 1/4 C Packed brown sugar
- 1/4 C Butter, melted
- 7 T Marshmallow crème
- 1 C Chocolate chips

Preheat oven to 400°F. Lightly grease cookie sheet with shortening or spray with cooking spray. Place pizza crust on cookie sheet and press out into about a 14" x 9" rectangle. Bake 8 minutes. Meanwhile, in a small bowl, stir together graham cracker crumbs, oats, brown sugar and melted butter; set aside. Remove crust from oven; cool slightly. Spread 4 T of the marshmallow crème in a thin layer over crust. Pile remaining 3 T in a line along one short edge of crust (this is the gooey marshmallow center). Sprinkle graham cracker mixture evenly over marshmallow; sprinkle with chocolate chips. Starting with the edge that has thick marshmallow, carefully roll up crust. Do not squeeze or marshmallow will ooze out. Please seam-side down in ungreased 9" x 5" loaf pan. Bake 8 minutes longer. Remove from pan to serving plate or cutting board. Cut into 1"-thick slices and serve.





## DESSERTS

### Pizza Dough Cinnamon Rolls

#### Rolls

8 oz.	Dough Shop® by A&K HR dough ball
1/2 stick	Butter, melted
1/2 C	Granulated sugar
1 T	Cinnamon

*Flour as needed for dusting*

#### Icing

2 C	Powdered sugar
1/4 C	Water
4 drops	Vanilla extract (optional)

Preheat oven to 375°F. Grease a small cake pan and set aside. On a clean, floured surface, roll out pizza dough using a rolling pin. When the dough is 1/8" thick, pour the melted butter generously on top of the dough, spreading evenly. Sprinkle the sugar and cinnamon on top of butter. Carefully roll the dough, jellyroll-style, working away from you. Using a chef's knife, cut the dough into even 3"-thick slices. Place the slices in the cake pan and bake for about 40 minutes.

While the rolls are baking, prepare the icing by placing powdered sugar in a bowl. Boil the water and pour into the sugar, while whisking. Add vanilla if desired. Check consistency. If the icing is too thick, add more water; too loose, add more sugar. Evenly spread or drizzle over rolls. Serve warm or at room temperature.







## HOLIDAYS

The holiday season is a time for celebration and indulgence. Give your patrons a tasty reason to share holiday cheer at your restaurant. You may even want to consider catering.

### All-in-One Thanksgiving Pizza

16" (25 oz.)	Cobble Hill DeliCatezze Par-Baked Crust
2 T	Olive oil, divided
1-1/2 C	Fresh mushrooms, sliced
2 T	Minced garlic
2 C	Turkey gravy
1-1/2 C	Cooked turkey, chopped
2 C	Mashed potatoes
2 C	Mozzarella cheese, shredded
1/4 C	Chopped fresh parsley
1/2 t	Garlic powder
1/4 t	Garlic salt

Preheat oven to 425°F. Grease or flour a pizza pan. Place crust ungreased onto pizza pan. Heat 1-1/2 T olive oil in a skillet over medium-low heat; cook and stir mushrooms and garlic until mushrooms are tender, about 5-10 minutes. Spread gravy over pizza dough; top with mushroom mixture, turkey and spoonfuls of mashed potatoes. Sprinkle mozzarella cheese and parsley over pizza. Whisk remaining 1/2 T of olive oil with garlic powder and garlic salt; brush over pizza crust. Bake until crust and cheese are golden brown (12-15 minutes). Cool for 3-5 minutes before serving.

### Savory Pesto Holiday Cookies

14 oz.	Dough Shop® by A&K HG dough ball
1/2 C	Basil pesto sauce
2 T	Grated Parmesan cheese

Preheat oven to 375°F. Roll out pizza dough on work surface sprinkled lightly with flour. Straighten edges, and press evenly into 14" x 8" rectangle. Sprinkle top of dough with flour. With sprayed and floured 2-1/2" holiday tree-shaped cookie cutter, cut dough into 24 trees. Place on ungreased cookie sheets. Bake 11-13 minutes or until lightly browned on edges. Transfer to serving tray; cool 5 minutes. Spread pesto sauce on trees. Sprinkle with Parmesan cheese. Serve warm or at room temperature.





## HOLIDAYS

### Pizza Holiday Wreath with Arugula & Salami

16 oz.	Dough Shop® by A&K HG dough ball	1	Green bell pepper, diced
4 oz.	Arthur Avenue Frozen Pizza Sauce, thawed	2 oz.	Spiced salami, thinly sliced
8-9	Cheese sticks	1/2 C	Parmesan cheese, grated
2 C	Mozzarella cheese, shredded		
2 C	Baby arugula		<i>Balsamic vinegar, ranch dressing and extra pizza sauce (optional)</i>
2	Red bell peppers, one diced and one sliced		

Preheat oven to 400°F. Allow dough ball to rest for 5 minutes, then roll into a large circle. Slice the cheese sticks in half lengthwise and place around the edges of the pizza dough. Roll edges up and over the cheese, pinching the dough to seal. Using a 4-1/2" circle cookie cutter or sharp knife, cut a circle out of the middle of the dough. Use the leftover dough to fill in any thin spots around the wreath. Spread on pizza sauce and sprinkle with cheese. Add the arugula and diced red and green peppers. Sprinkle with more cheese and add the salami slices. Bake for 25-30 minutes, until cheese is melted and bubbly. While the pizza wreath is baking, cut slices of the remaining red pepper into strips and arrange in the shape of a bow. Garnish the pizza wreath with fresh arugula and Parmesan cheese. Place pepper bow at the top and serve with balsamic vinegar, ranch dressing and extra pizza sauce if desired.



Trust the experts at Alive & Kickin' Pizza Crust to be your go-to partner for developing dough and crusts that make any recipe a signature dish. [Contact us](#) today for more information! Learn more about using your menu to its best advantage by downloading our guide, [The When, Why and How of Menu Upgrades](#).

