



ENTRÉE

JALAPEÑO POPPER PIZZA

Farmer-Owned
LAND O LAKES
FOODSERVICE

 **SAVENCIA**
FROMAGE & DAIRY

TNT
CRUST


Tyson
FOODSERVICE

 **WAYPOINT**


culinary connection
turning insights into fresh ideas in foodservice



JALAPEÑO POPPER PIZZA

DIRECTIONS:



1. Preheat oven to 425 degrees.
2. In a bowl, blend together the cream cheese and ranch dressing mix until smooth.
3. Spread the mixture evenly on top of the pizza crust.
4. Distribute the jalapeños slices evenly on top of the crust, followed by the bacon and both cheeses.
5. Combine the melted butter and bread crumbs, and sprinkle over the top of the pizza.
6. Bake in oven until the bread crumbs are nicely browned and the cheese has melted (approximately 15 minutes).

YIELD: 3-4 Servings

CLIENT	MEASURE	INGREDIENTS	PRODUCT #	DISTRIBUTOR #
Savencia®	8 oz.	Smithfield® Pourable Cream Cheese	36312	
	1 oz.	Ranch Dressing Mix		
TNT Crusts®	1 ea.	12" Rendi-Rise®	025052-0269	
	3 ea.	Fresh Jalapeño Pepper, seeded and sliced		
Tyson Foodservices®	3 ½ oz.	Fully Cooked Bacon Pieces	10453690928	
Land O Lakes®	6 oz.	Shredded Extra Melt Yellow		
	1 tbsp.	Butter, melted		
	¾ cup	Seasoned Bread Crumbs		



Recipe Created by:
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