

ON THE GO

Simple Ideas for take out using
Pillsbury Frozen Dough Products

Products Featured

- Pillsbury™ Frozen Biscuit Dough Easy Split™ Southern Style 3.17 oz
- Pillsbury™ Frozen Biscuit Dough Garlic & Cheddar Mini 1.2 oz
- Pillsbury Supreme™ Place & Bake™ Frozen Cinnamon Roll Dough 3 oz
- Pillsbury™ Frozen Pie Dough Round (48 ct) 6 $\frac{3}{4}$ "
- Pillsbury™ Frozen Pie Dough Sheet (20 ct) 10"x 12"





Corned Beef Pretzel Biscuit Sandwiches

Biscuits

Pillsbury™ Southern Style Easy Split™ Frozen Dough Biscuit, 3.17 oz (06249) (4 lb12 oz)24 each

Water, cool approx. 72°F (4 lb)8 cups

Baking soda (10 oz)1 cup

Kosher salt 2 Tbsp

Filling

Yellow mustard (2.5 oz)1/4 cup

Swiss cheese slices (1 lb8 oz)24 each

Corned beef slices, thin (4 lb8 oz)72 each

1.Place biscuit dough on greased or greased parchment-lined half sheet pan with sides touching in 6x9 pattern.

Bring water and baking soda to a boil in medium saucepan; remove from heat. Brush biscuits with baking soda solution; sprinkle salt (approx. 1/4 tsp) evenly over tops of biscuits.

Bake first at higher temperature, then reduce and continue baking until tops are a dark golden brown.

Convection Oven* | 400°F | 9-10 minutes

Standard Oven | 450°F | 12-13 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 4 minutes of baking.

Convection Oven* | 325°F | 9-10 minutes

Standard Oven | 375°F | 12-13 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 4 minutes of baking.



French Onion Roast Beef Sliders

Prep

Pillsbury™ Garlic Cheddar Biscuits (06331) (14.4 oz)12 each

Butter (2 oz)1/4 cup

Onions, thinly sliced (1 lb)4 cups

Kosher salt 1 tsp

Beef broth (4 oz)1/2 cup

Worcestershire sauce 1 Tbsp

Assembly

Roast beef, sliced, warm (12 oz)

Swiss cheese slices (3 oz)12 each

1. Bake biscuits according to package directions, then slice in half horizontally.

Melt butter in large skillet over medium heat; add onions and salt. Stir often until onions are deep golden brown, approx. 20 minutes.

Stir in beef broth and Worcestershire sauce, scraping any brown bits from pan; bring to a simmer and reduce liquid by 3/4.

Remove from heat and allow to cool.

2. Place bottom half of biscuit on parchment-lined half sheet pan; top with approx. 1 oz roast beef.

Spread on 1 Tbsp onions followed by a cheese slice and the other biscuit piece.

Heat until cheese is melted; serve warm.

Convection Oven | 325°F | 1-2 minutes

Standard Oven | 375°F | 2-3 minutes





Chicken chili verde empanadas

Prep

Pillsbury™ Frozen Pie Dough Round (10090) 12 each

Egg, large (2 oz)1 each

Water, cool approx. 72°F 2 Tbsp

Assembly

Diced chicken, cooked (1 lb8 oz)3 cups

Green chilies, diced (8 oz)1 cup

Salsa verde (8 oz)1 cup

Monterey jack cheese, shredded (8 oz)2 cups

Thaw pie dough, covered, at room temperature 15-30 minutes until flexible or refrigerate overnight.

Whisk egg and water together in small bowl; hold for assembly.

Combine chicken, chilies, salsa and cheese in large mixing bowl.

Deposit #12 scoop (approx. 3 oz) of mixture on half of dough round.

Brush edges of crust with beaten egg; fold dough over filling and crimp with fork to seal.

Place on parchment-lined sheet pan and bake as directed below until flaky; serve warm.

.Convection Oven* | 350°F | 14-16 minutes

Standard Oven | 400°F | 17-19 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 7 minutes of baking.

Chili Cheese Dog Empanadas

Prep

Pillsbury™ Frozen Pie Dough Round (10090) 12 each

Filling

Chili, warm (2 lb)4 cups

Cheddar cheese, shredded (8 oz)2 cups

Hot dogs, sliced (12 oz)2 2/3 cups

Assembly

Egg, large, whisked (2 oz)1 each

Chili powder 1 tsp

1.Thaw pie dough, covered, at room temp. 15-30 minutes until flexible or refrigerate overnight.

2.Combine chili, cheddar cheese and hot dogs in large mixing bowl.

Deposit #12 scoop of mixture into center of dough.

Brush dough edges with beaten egg; fold in half and crimp with fork to seal.

Place on parchment-lined sheet pan; brush tops with egg and dust with chili powder.

Bake as directed below; cool 5 minutes and serve warm.

Convection Oven* | 350°F | 14-16 minutes

Standard Oven | 400°F | 17-19 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 7 minutes of baking.





Sausage, Egg and Cheese Cinnamon Roll French Toast Sandwiches



Cinnamon Roll French Toast

Pillsbury™ Place & Bake™ Cinnamon Roll Supreme Freezer-to-Oven, 3 oz (05358), baked, cooled (1 lb 2 oz) 6 each

Eggs, large (8 oz) 4 each

2% milk (8 oz) 1 cup

Assembly

Eggs, large (1 lb 8 oz) 12 each

Swiss cheese slices 6 each

Turkey sausage patties, precooked 6 each

1. Slice previously baked and cooled cinnamon rolls in half horizontally; set aside.

Whisk together eggs and milk in mixing bowl until well blended; dip rolls into mixture until fully coated.

Place on lightly greased griddle, preheated to 350°F and cook approx. 2-3 minutes per side or until golden brown; keep warm.

2. Prepare 2 eggs per serving as desired, scrambled, fried, etc.; place on piece of Cinnamon Roll French Toast.

Add a slice of cheese and 1 warmed turkey sausage patty; top with another Cinnamon Roll French Toast piece and serve.

Ham Egg and Cheese Biscuit Waffle Sandwich



Prep

Pillsbury™ Southern Style Easy Split™ Frozen Dough Biscuit, 3.17 oz (06249) 1 each

Assembly

Eggs, large (4 oz) 2 each

Swiss cheese slices 2 each

Deli ham slices (2.5 oz)

1. Thaw biscuit dough covered, either at room temperature 15-30 minutes until flexible or overnight under refrigeration.

2. Prepare eggs as scrambled, fried, etc.; keep warm.

Place biscuit onto well-oiled waffle iron, preheated to 375°F; bake 60-90 seconds until golden brown.

Split biscuit waffle into top and bottom halves; layer in eggs, cheese and ham.

Serve warm or cold if desired.



Chicken Florentine and Artichoke Hand Pies

Prep

Pillsbury™ Frozen Pie Dough Sheet (10145) 3 each

Egg, large (2 oz)1 each

Water, cool approx. 72°F 2 Tbsp

Assembly

Spinach artichoke dip, prepared (1 lb5 oz)2 1/2 cups

Diced chicken, cooked (9 oz)1 1/4 cups

1.Thaw pie dough sheet, covered, at room temperature 15-30 minutes until flexible or refrigerate overnight.

Cut each dough sheet into 4 equal pieces.

Whisk egg and water together in small bowl; set aside.

2.Mix spinach artichoke dip and chicken in large bowl; spread 2 oz (#20 scoop) onto half of each dough piece.

Egg wash edges of dough; fold over filling crimp edges with fork to seal.

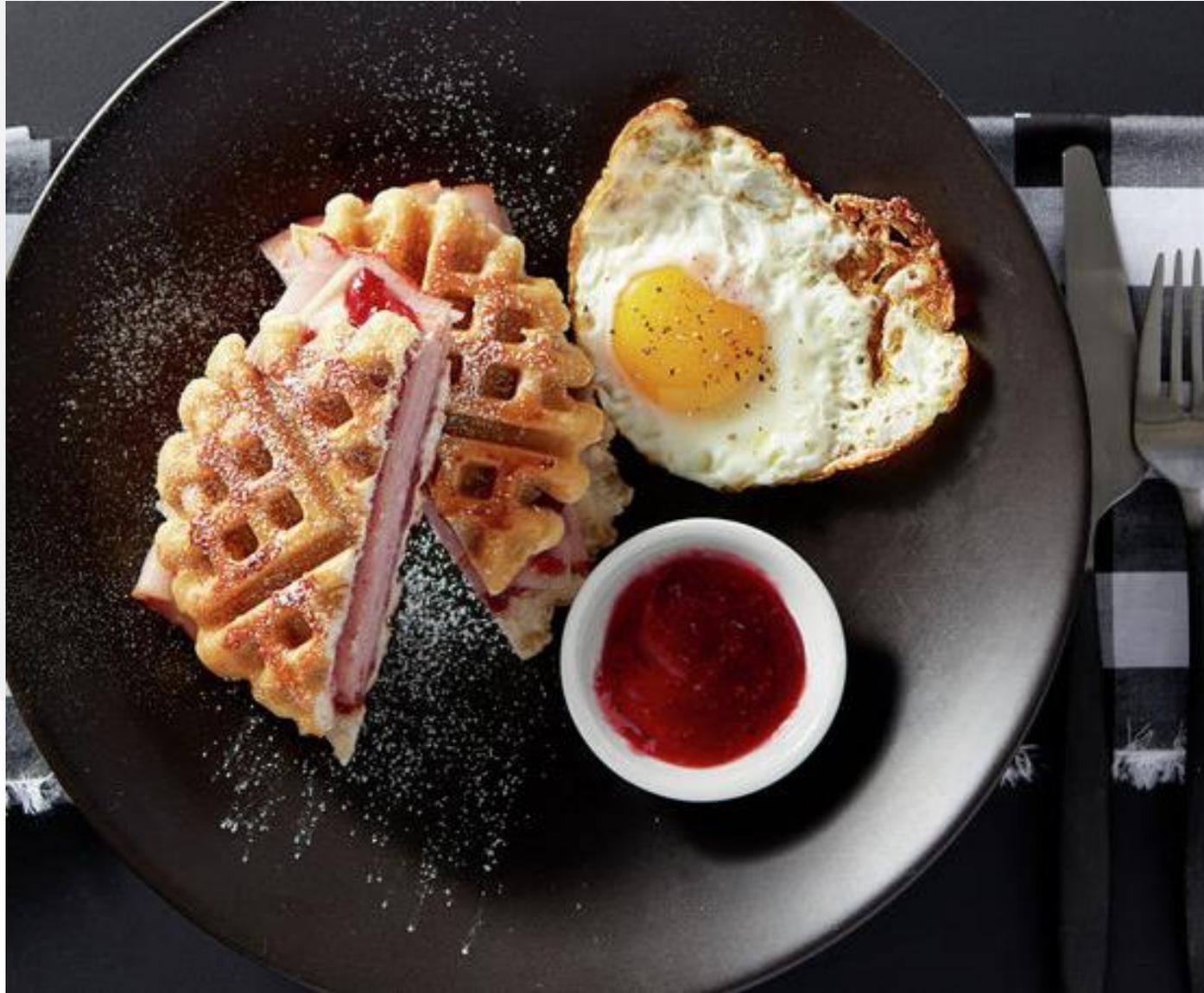
Brush tops with egg wash and bake as directed below; serve warm.

Convection Oven* | 350°F | 10-15 minutes

Standard Oven | 400°F | 15-18 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 5 minutes of baking.

Montecristo Waffle Sandwich



Prep

Pillsbury™ Southern Style Easy Split Frozen Dough Biscuit (06249) 12 each

Assembly

Raspberry jam (12 oz)1 cup

Swiss cheese slices (12 oz)12 each

Thinly sliced ham (2 lb4 oz)

Eggs, large (4 oz)2 each

Whole milk (2 oz)1/4 cup

Butter (6 oz)3/4 cup

1.Thaw biscuit pucks covered, either 30 minutes at room temperature or overnight under refrigeration.

2.Place biscuit onto well-oiled waffle iron, preheated to 375°F; bake for 60-90 seconds or until golden brown. Split biscuit waffle into top and bottom halves and place baked-sides down; spread 0.5 oz jam on each inside half of waffle.

Add 1 slice cheese and 3 oz ham on one piece, then put both sides together to make a sandwich.

3.Whisk eggs and milk together in shallow bowl.

Melt 1 Tbsp for each sandwich in pan over medium heat; dredge sandwich in egg batter, transfer to preheated pan. Use a cover on pan and cook 60-90 seconds per side until browned; serve immediately.

Country Boy Hand Pies



Prep

Pillsbury™ Frozen Pie Dough Sheet (10145) 3 each

Egg, large (2 oz)1 each

Water, cool approx. 72°F 2 Tbsp

Assembly

General Mills™ Biscuit Gravy Mix (11031), prepared (1 lb4 oz)1 1/4 cups

Breakfast sausage, cooked, chopped (8 oz)2 cups

Scrambled eggs, prepared (12 oz)2 cups

1.Thaw pie dough, covered, at room temperature 15-30 minutes until flexible or refrigerate overnight.

Whisk egg and water together in small bowl; set aside.

2.Cut each pie sheet into 4 equal pieces; brush edges with egg wash.

Combine gravy, sausage and eggs together in mixing bowl; spread #20 scoop (2 oz) in center of dough.

Fold dough over filling and crimp edges with fork to seal; brush tops with egg wash.

Bake as directed below until flaky and golden brown; serve warm.

Convection Oven* | 350°F | 10-15 minutes

Standard Oven | 400°F | 15-18 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 5 minutes of baking.