

.....

Menu Solutions

.....



HANDHELDS COLLECTION



12
Recipes
TO INSPIRE YOU
AND YOUR
KITCHEN STAFF





CURATED RECIPES FROM THE CHEFS OF THE MILLS

General Mills Foodservice is excited to bring you this recipe collection from The Chefs of the Mills. From recipe creation to culinary training to product consultation, The Chefs of the Mills are uniquely equipped to help your foodservice operation thrive because they've been in your shoes and know firsthand the challenges you face day in and day out.

The recipes in this book were developed with you in mind. As a foodservice operator, you're short on time but need recipes that wow your customers and — more importantly — keep them coming back for more. And with these recipes, they will.

THANK YOU FOR TRUSTING THE CHEFS OF THE MILLS FOR YOUR MENU SOLUTIONS!

▼ Reuben Hand Pies, Page 16



LOOK FOR THE PREP SCALE ICON

As a quick reference point, we've added a graphic at the bottom of each recipe page so you can easily see the amount of prep required. This visual cue will help you easily assess which recipes are right for your back-of-house operation.



LOW PREP

- No culinary skills required
- 3 ingredients or less
- 5 minutes or less to assemble



MEDIUM-LOW PREP

- Basic/Minimal culinary skills required (scooping, assembly, plating, some baking/cutting)
- 6 ingredients or less
- 10-15 minutes active prep time



MEDIUM PREP

- Average culinary skills required (basic knife skills, multiple cooking techniques/applications, dough handling, baking)
- 1 sub-recipe (within recipe)
- 9 ingredients or less; leaning on convenience ingredients
- 20-30 minutes active prep time



MEDIUM-HIGH PREP

- Requires moderate culinary skills (moderate knife skills, multiple cooking techniques/applications, dough handling, baking)
- 1-2 sub-recipes (within recipe)
- 12 ingredients or less
- 30-40 minutes active prep time



HIGH PREP

- Requires more advanced culinary skills (advanced knife skills, advanced cooking techniques/applications, dough handling, baking, scratch sauces)
- 2+ sub-recipes (within recipe)
- 12+ ingredients
- 40+ minutes active prep time



MEET THE CHEFS OF THE MILLS

CUSTOM PRODUCTS

NICK JONES

Favorite product: Pillsbury™ Freezer-to-Oven Chocolate Croissant

"I love having the opportunity to blend my passion for culinary creativity with strategic thinking to develop new and innovative solutions that meet the evolving needs of our customers."

LEARNING & DEVELOPMENT, HEALTHCARE

SONJA KEHR

Favorite product: Muir Glen™ Tomatoes

"I like being able to share baking skills with others and empower them to feel confident in the kitchen."

CONTENT CREATION

JESSIE KORDOSKY

Favorite product: Pillsbury™ Frozen Biscuit Dough Southern Style

"I love using my creativity to showcase solutions and product possibilities for our customers."

MULTI-UNIT RESTAURANTS, DISTRIBUTOR

THEODORE OSORIO

Favorite product: Pillsbury™ Frozen Biscuit Dough Southern Style

"I get to provide solutions, build awareness, and most of all learn from others every day."





LODGING, MULTI-UNIT RESTAURANTS

KEVIN RELF

Favorite product: Pillsbury™ Freezer-to-Oven Croissant Dough

"I love that our team leans on our experience and deep operator empathy to provide solutions that make the operators' lives easier."



COMMERCIAL, NON-COMMERCIAL

GILLES STASSART

Favorite product: Gold Medal™ Neapolitan Pizza Flour

"I am fortunate to work with exceptional products and to be surrounded by a team of extraordinary talented and passionate chefs who inspire me to strive to be my best every day."



CONVENIENCE STORE, NON-COMMERCIAL

PAIGE SULLIVAN

Favorite product: Pillsbury™ Best™ Place & Bake™ Twirl Dough Cinnamon

"I love being able to provide creative solutions and collaborate internally as well as externally."



K-12, UNIVERSITIES

HEATHER SWAN

Favorite product: Pillsbury™ Frozen Biscuit Dough Easy Split™ Southern Style Reduced Sodium

"I love being a voice for the operator and helping create solutions that help them be successful."



CUSTOM PRODUCTS

TIMOTHY TRAINOR

Favorite product: Gold Medal™ All Trumps™ Dough Ball

"The opportunity to be a chef for General Mills Foodservice has been a dream of mine since I joined the company in 1999. It's an honor to have our brands and my name on my jacket."



PIZZA, FLOUR, NON-COMMERCIAL

CURT WAGNER

Favorite product: Gold Medal™ All Trumps™ Dough Ball

"I love being a resource for people as well as teaching them how to understand how our products work."



◀ Cream Cheese and Pepper Jelly Biscuit Bombs, Page 9

CONTENTS

BBQ Pork, Mac and Cheese Flatbreads	7	French Onion Grilled Cheese Croissant	13
Beef and Gorgonzola Griddle Bread Sandwiches	8	Loaded Italian Griddle Bread Sandwiches	14
Cream Cheese and Pepper Jelly Biscuit Bombs	9	Pepperoni Pizza Hand Pies	15
Croissant Chicago-Style Hot Dog Sliders	10	Reuben Hand Pies	16
Croissant Lobster Roll Sliders	11	Sweet and Spicy Roast Beef Sandwiches	17
Double-Stuffed Empanadas	12	Taco Biscuit Bombs	18



BBQ PORK, MAC AND CHEESE FLATBREADS

Pillsbury Pie Dough Rounds are the beautiful base for this smokey pork and mac-and-cheese extravaganza.

.....

Yield: 12 servings

INGREDIENTS

PREP

- Pillsbury™ Frozen Pie Dough Round (10090) (2 lb 10 oz) 12 each

ASSEMBLY

- Macaroni and cheese, prepared (2 lb 7 oz) 4 1/2 cups
- BBQ pulled pork, prepared (1 lb 14 oz) 3 1/2 cups

FINISHING

- BBQ sauce, prepared (6 oz) 3/4 cup
- Coleslaw, prepared (15 oz) 2 1/4 cups

DIRECTIONS

PREP

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

ASSEMBLY

1. Place pie dough round on parchment-lined sheet pan.
2. Spread a #10 scoop (3.25 oz) macaroni and cheese evenly over pie dough round.
3. Add 2.5 oz (approx. 1/4 cup) pulled pork and bake as directed until golden brown.

BAKE

Convection Oven* | 325°F | 16-18 minutes
Standard Oven | 375°F | 20-22 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 8 minutes of baking.

FINISHING

1. Drizzle approx. 0.5 oz (2 1/2 tsp) of BBQ sauce over top and add 1.25 oz (approx. 3 Tbsp) coleslaw; cut into slices and serve immediately.



Change up smoked meat topping to use whatever you have on hand.



MEDIUM-LOW PREP



BEEF AND GORGONZOLA GRIDDLE BREAD SANDWICHES

Pillsbury Biscuit Dough gets transformed into griddle bread and used as the carrier for roast beef, gorgonzola, and caramelized onions.

.....

Yield: 12 servings

INGREDIENTS

GRIDDLE BREAD

- Pillsbury™ Easy Split™ Southern Style Frozen Biscuit Dough, 2.51 oz (10752) (1 lb 14 oz) 12 each

ASSEMBLY

- Dijon mustard (4 oz) 6 Tbsp
- Mayonnaise (4 oz) 6 Tbsp
- Roast beef, slices (1 lb 14 oz) 24 each
- Gorgonzola cheese, crumbled (6 oz) 3/4 cup
- Caramelized onions, prepared (5 oz) 3/4 cup
- Baby arugula (2 oz) 3 cups

DIRECTIONS

GRIDDLE BREAD

1. Thaw biscuits, covered, either at room temperature 15-30 minutes until flexible, or refrigerated overnight.
2. Stretch or roll biscuit dough to approx. 1/4-inch thick.
3. Place thawed dough onto preheated 375°F griddle; slightly smash and cook 4-7 minutes each side.
4. Cool slightly and split in half horizontally.

ASSEMBLY

1. Combine Dijon mustard and mayonnaise in a small bowl; spread 1 Tbsp on bottom biscuit piece.
2. Add 2 slices of roast beef then 1 Tbsp each of gorgonzola crumbles and caramelized onions.
3. Top with 1/4 cup arugula and remaining biscuit piece; serve immediately.



This bread carrier is delightful with all types of fillings!



MEDIUM PREP



CREAM CHEESE AND PEPPER JELLY BISCUIT BOMBS

A classic appetizer gets reinvented as the winning filling of this biscuit bomb showcasing our Pillsbury Biscuit Dough.

.....

Yield: 12 servings

INGREDIENTS

PREP

- Pillsbury™ Southern Style Frozen Biscuit Dough, 2.2 oz (06252) (1 lb 10 oz) 12 each

ASSEMBLY

- Pepper jelly, prepared (2.5 oz) 1/4 cup
- Cream cheese (5 oz) 2/3 cup
- Smoked paprika, ground 1/4 tsp

DIRECTIONS

PREP

1. Thaw biscuits, covered, either at room temperature 15-30 minutes until flexible, or refrigerated overnight.

ASSEMBLY

1. Stretch or roll biscuit dough into 4-inch diameter.
2. Add 1 tsp (0.20 oz) pepper jelly and #70 scoop (0.5 oz) cream cheese to center of each biscuit.
3. Pinch edges together to seal and roll into a ball; place side-seam down on parchment-lined sheet pan.
4. Top with smoked paprika; bake as directed and serve warm.

BAKE

Convection Oven* | 325°F | 15-20 minutes
Standard Oven | 350°F | 18-22 minutes

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



Swap jelly flavor and spice topping to make it your own.





CROISSANT CHICAGO-STYLE HOT DOG SLIDERS

Pillsbury Freezer-to-Oven Croissants take the Chicago dog to new heights in this fun slider recipe.

.....

Yield: 12 – 2 slider servings

INGREDIENTS

PREP

- Pillsbury™ Freezer-to-Oven Croissant Dough Butter Straight, 1.25 oz (13444) (1 lb 14 oz) 24 each
- Water (2 oz) 1/4 cup
- Poppy seeds (0.75 oz) 2 Tbsp

ASSEMBLY

- Hot dogs, cooked (12 oz) 6 each
- Yellow mustard (1 oz) 2 Tbsp
- Pickle relish (3 oz) 2 Tbsp
- Roma tomato wedges (5 oz) 24 each
- Sport peppers (2 oz) 24 each
- White onion, small diced (2 oz) 1/4 cup
- Celery salt 1/2 tsp

DIRECTIONS

PREP

1. Add water and poppy seeds to separate bowls.
2. Dip glazed side of croissant into water, then into poppy seeds to coat the top.
3. Bake croissants as indicated on package; allow to cool slightly.

ASSEMBLY

1. Slice down from the top of croissant, 3/4 through with a bread knife; split open top like a hot dog bun.
2. Slice cooked hot dogs in half horizontally, then in half lengthwise.
3. Place 1 hot dog piece into the croissant; add 1/4 tsp mustard, 1/4 tsp pickle relish and 1 tomato wedge.
4. Top with 1 sport pepper, 1/2 tsp white onion and a pinch of celery salt.
5. Serve 2 sliders per serving immediately.



Substitute your preferred croissant dough as desired. Note, ingredient quantities may need adjusting.





CROISSANT LOBSTER ROLL SLIDERS

Split topped Pillsbury

Freezer-to-Oven Croissants create a dynamite canvas for lobster roll bliss.

.....

Yield: 12 – 2 slider servings

INGREDIENTS

PREP

- Pillsbury™ Freezer-to-Oven Croissant Dough Butter Straight, 1.25 oz (13444) (1 lb 14 oz) 24 each

FILLING

- Lobster meat, cooked, chopped (1 lb 7 oz) 3 2/3 cups
- Mayonnaise (3 oz) 1/3 cup
- Celery, small diced (2 oz) 1/4 cup
- Tarragon, finely chopped 1 Tbsp
- Lemon zest 1 Tbsp

DIRECTIONS

PREP

1. Bake croissants as indicated on package; allow to cool completely.

FILLING

1. Add cooled lobster meat and mayonnaise to a mixing bowl; gently stir to combine.
2. Add celery, tarragon and lemon zest and gently combine; keep cold.

ASSEMBLY

1. Slice down from the top of croissant, 3/4 through with a bread knife; split open top like a hot dog bun.
2. Deposit Filling using #30 scoop (1 oz) into croissant.
3. Serve 2 sliders per serving immediately.



Garnish with chives if desired for an elevated look.
Substitute your preferred croissant dough as desired.
Note, ingredient quantities may need adjusting.



MEDIUM-LOW PREP



DOUBLE-STUFFED EMPANADAS

This eye opener recipe features Pillsbury Pie Dough Rounds in a unique spin on breakfast.

.....

Yield: 12 - 1/2 empanada servings

INGREDIENTS

PREP

- Pillsbury™ Frozen Pie Dough Round (10090) (2 lb 10 oz) 12 each

ASSEMBLY

- Refried beans, prepared (11 oz) 1 1/3 cups
- Hash brown potatoes, prepared (12 oz) 2 1/4 cups
- Scrambled eggs, prepared (12 oz) 2 1/4 cups
- Carnitas, prepared (12 oz) 2 1/4 cups
- Cheddar cheese, shredded (6 oz) 1 1/2 cups
- Water (1 oz) 2 Tbsp

DIRECTIONS

PREP

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

ASSEMBLY

1. Place sticky side of dough down and spread a #20 scoop (1.75 oz) refried beans leaving a 1/2-inch border around edge.
2. Add 2 oz each of hash browns, scrambled eggs, and carnitas; top with 1 oz (1/4 cup) cheese.
3. Brush dough edges with water and add another pie dough round, sticky side up; crimp edges with fork.
4. Place on parchment-lined sheet pan; cut 3 vent holes on top.
5. Bake as directed until golden brown and cooked through; cool slightly then cut in half and serve 1 piece warm.

BAKE

Convection Oven* | 325°F | 26-28 minutes

Standard Oven | 375°F | 30-34 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 13 minutes of baking.



Serve with a side of salsa, shredded lettuce, sour cream, and/or guacamole as desired.

Try using a variety of meats or other seasonal ingredients for additional variety.



MEDIUM PREP



FRENCH ONION GRILLED CHEESE CROISSANT

The flavors of French onion soup intertwine with beloved grilled cheese to create a new hit menu item.

.....

Yield: 12 servings

INGREDIENTS

PREP

- Pillsbury™ Baked Croissant Butter Pinched Sliced, 3 oz (32104) (2 lb 4 oz) 12 each

FILLING

- Butter (1 lb) 2 cups
- Sweet onions, sliced thin (7 lb 13 oz) 48 cups
- Thyme, fresh, diced (0.15 oz) 1 Tbsp
- Swiss cheese, shredded (15 oz) 3 cups
- Beef broth (12 oz) 1 1/2 cups

ASSEMBLY

- Swiss cheese, thin slices (1 lb 8 oz) 24 each
- Au jus, prepared (3 lb) 6 cups

DIRECTIONS

PREP

1. Thaw croissant dough in a single layer on a parchment-lined sheet pan, covered either at room temp. 30-60 minutes until flexible or refrigerated overnight.

FILLING

1. Melt butter in a large sauté pan; add onions and thyme and cook until onions are caramelized approx. 25-30 minutes.
2. Remove from heat; add shredded Swiss cheese and beef broth.
3. Stir together until cheese is melted; hold warm.

ASSEMBLY

1. Toast both sides of croissant on griddle.
2. On bottom half, add 1/2 cup Filling mixture.
3. On top half, add 2 slices of Swiss cheese; once melted, place on bottom half.
4. Serve with 1/2 cup prepared au jus for dipping.



Substitute your preferred croissant as desired.
Note, ingredient quantities may need adjusting.



MEDIUM PREP



LOADED ITALIAN GRIDDLE BREAD SANDWICHES

This fully loaded sandwich boasts Italian deli meats, fresh mozzarella, and olive tapenade all sandwiched between griddled Pillsbury Biscuit Dough.

.....

Yield: 12 servings

INGREDIENTS

GRIDDLE BREAD

- Pillsbury™ Easy Split™ Southern Style Frozen Biscuit Dough, 2.51 oz (10752) (1 lb 14 oz) 12 each

ASSEMBLY

- Olive tapenade, prepared (5 oz) 3/4 cup
- Pepperoni, large slices (10 oz) 24 each
- Salami, sliced (8 oz) 24 each
- Ham, thin slices (12 oz) 24 each
- Mozzarella, fresh slices (6 oz) 12 each
- Baby arugula (2 oz) 3 cups

DIRECTIONS

GRIDDLE BREAD

1. Thaw biscuits, covered, either at room temperature 15-30 minutes until flexible, or refrigerated overnight.
2. Stretch or roll biscuit dough to approx. 1/4-inch thick.
3. Place thawed dough onto preheated 375°F griddle; slightly smash and cook 4-7 minutes each side.
4. Cool slightly and split in half horizontally.

ASSEMBLY

1. Spread 1 Tbsp olive tapenade on bottom biscuit piece.
2. Add 2 slices each of pepperoni, salami and ham then 1 slice of mozzarella.
3. Top with 1/4 cup arugula and remaining biscuit piece; serve immediately.



To save time during service, make these flats in advance and reheat to order.





PEPPERONI PIZZA HAND PIES

All the components of pepperoni pizza wrapped into a delicious flaky hand pie for your grab-and-go pleasure.

.....

Yield: 12 servings

INGREDIENTS

PREP

- Pillsbury™ Frozen Pie Dough Round (10090) (2 lb 10 oz) 12 each

ASSEMBLY

- Pepperoni, slices (6 oz)
- Mozzarella cheese, shredded (12 oz) 3 cups
- Pizza sauce, prepared (8 oz) 1 cup
- Water (1 oz) 2 Tbsp

DIRECTIONS

PREP

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

ASSEMBLY

1. Place sticky side of dough down and fill with 0.5 oz pepperoni slices, 1 oz (1/4 cup) cheese and a #70 scoop of pizza sauce.
2. Brush dough edges with water; fold in half and crimp edges with fork.
3. Place on parchment-lined sheet pan; cut 3 vent holes on top.
4. Bake as directed until golden brown and cooked through; serve warm.

BAKE

Convection Oven* | 350°F | 15-17 minutes
Standard Oven | 400°F | 22-27 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 8 minutes of baking.



Serve with a side of marinara sauce.



MEDIUM-LOW PREP



REUBEN HAND PIES

Up your Reuben game with this hand pie version that's sure to surprise and delight your customers.

.....

Yield: 12 servings

INGREDIENTS

PREP

- Pillsbury™ Frozen Pie Dough Round (10090) (2 lb 10 oz) 12 each

ASSEMBLY

- Corned beef, sliced in 1/2-inch strips (1 lb 8 oz)
- Swiss cheese, shredded (12 oz) 3 cups
- Sauerkraut, drained (6 oz) 1 cup
- Water (1 oz) 2 Tbsp

DIRECTIONS

PREP

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

ASSEMBLY

1. Place sticky side of dough down and fill with 2 oz corned beef strips, 1 oz (1/4 cup) cheese and a #70 scoop of sauerkraut.
2. Brush dough edges with water; fold in half and crimp edges with fork.
3. Place on parchment-lined sheet pan; cut 3 vent holes on top.
4. Bake as directed until golden brown and cooked through; serve warm.

BAKE

Convection Oven* | 350°F | 15-17 minutes

Standard Oven | 400°F | 22-27 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 8 minutes of baking.



CHEF'S TIPS

Serve with a side of Thousand Island Dressing. Chopped pastrami can be substituted for corned beef if desired.



MEDIUM-LOW PREP



SWEET AND SPICY ROAST BEEF SANDWICH

Sweet and savory unite to create a unique sandwich offering that's sure to be the delicious talk of the town.

.....

Yield: 12 servings

INGREDIENTS

PREP

- Pillsbury™ Freezer-to-Oven Croissant Dough Chocolate Straight, 1.5 oz (13374) (1 lb 2 oz) 12 each

HARISSA AIOLI

- Mayonnaise (8 oz) 1 cup
- Harissa paste (2 oz) 3 1/3 Tbsp

ASSEMBLY

- Roast beef slices (1 lb 8 oz) 36 each
- Pepper jack cheese slices (9 oz) 18 each
- Roasted peppers, jar, drained, julienned (6 oz) 1 cup
- Baby arugula (3 oz) 4 cups

DIRECTIONS

PREP

1. Bake croissants as indicated on package; allow to cool completely.
2. Slice cooled croissants in half, lengthwise.

HARISSA AIOLI

1. Add mayonnaise and Harissa paste to a small bowl; mix until well-combined.

ASSEMBLY

1. Spread approximately 1 tsp Harissa Aioli on each cut side of croissant pieces.
2. Place bottom croissant piece down and add 3 slices (2 oz) roast beef.
3. Top with 1 1/2 slices (1.25 oz) cheese, 1 1/3 Tbsp (0.5 oz) roasted peppers and 1/3 cup (0.25 oz) arugula.
4. Add remaining croissant piece, secure with a pick if desired and serve.



Substitute your preferred croissant dough as desired. Note, ingredient quantities may need adjusting.



MEDIUM PREP



TACO BISCUIT BOMBS

Tacos get a fun make-over with Pillsbury Biscuit Dough creating a delectable stuffed biscuit menu sensation.

.....

Yield: 12 servings

INGREDIENTS

PREP

- Pillsbury™ Southern Style Frozen Biscuit Dough, 2.2 oz (06252) (1 lb 10 oz) 12 each

ASSEMBLY

- Taco meat, prepared, cooled (9 oz) 1 1/3 cups
- Colby jack cheese, shredded (3 oz) 3/4 cup
- Black pepper, freshly cracked 1/4 tsp

DIRECTIONS

PREP

1. Thaw biscuits, covered, either at room temperature 15-30 minutes until flexible, or refrigerated overnight.

ASSEMBLY

1. Stretch or roll biscuit dough into 4-inch diameter.
2. Add 1-#40 scoop (0.75 oz) taco meat and 1 Tbsp cheese to center of each biscuit.
3. Pinch edges together to seal and roll into a ball; place side-seam down on parchment-lined sheet pan.
4. Top with cracked black pepper; bake as directed and serve warm.

BAKE

Convection Oven* | 325°F | 15-20 minutes

Standard Oven | 350°F | 18-22 minutes

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



Serve with a side of salsa and sour cream if desired. Substitute your preferred biscuit dough as desired. Note, bake time and ingredient quantities may need adjusting.





GeneralMillsFoodservice.com

