

# 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.

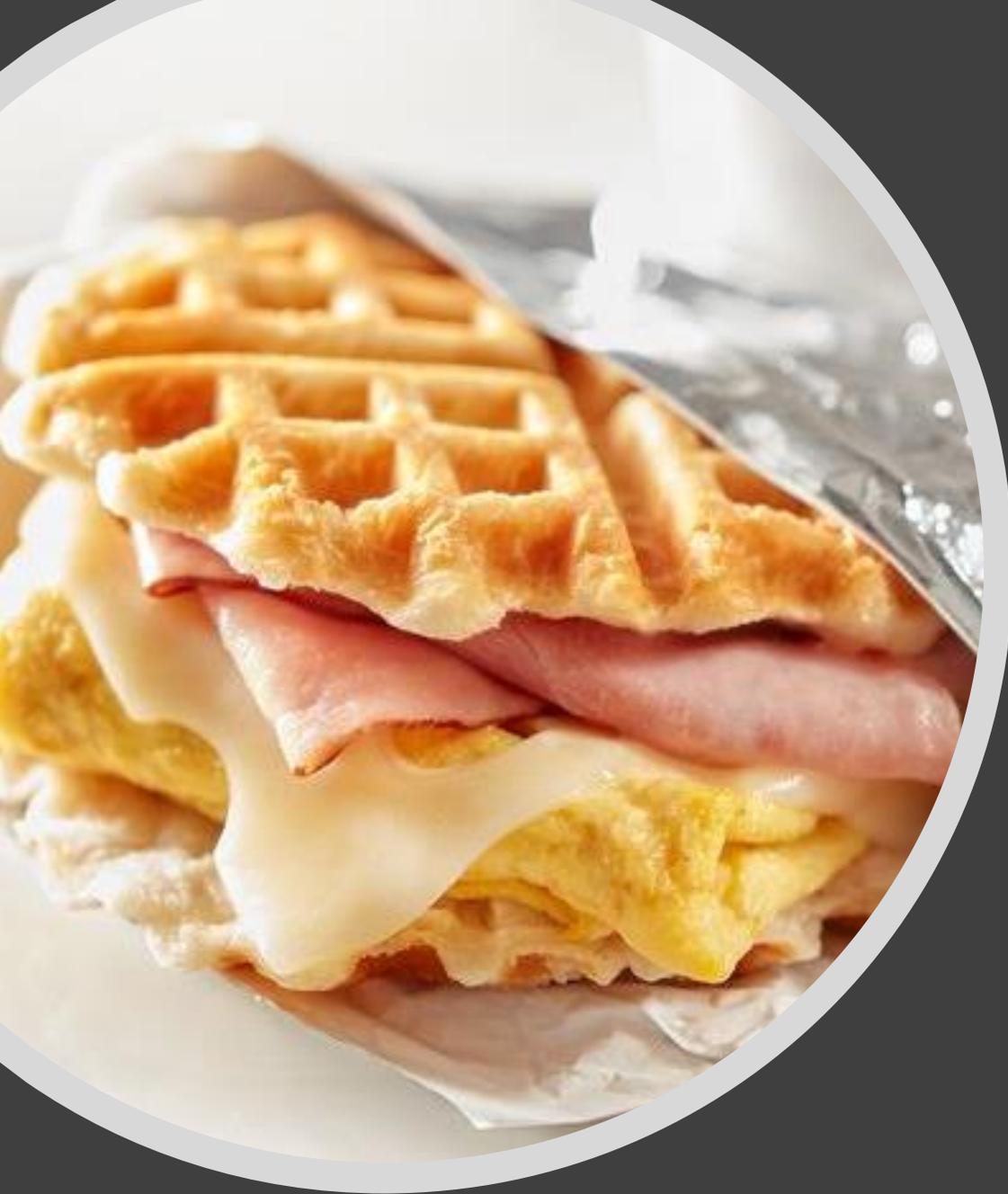
Whisk together eggs and milk in mixing bowl until well blended; dip rolls into mixture until fully coated.

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.

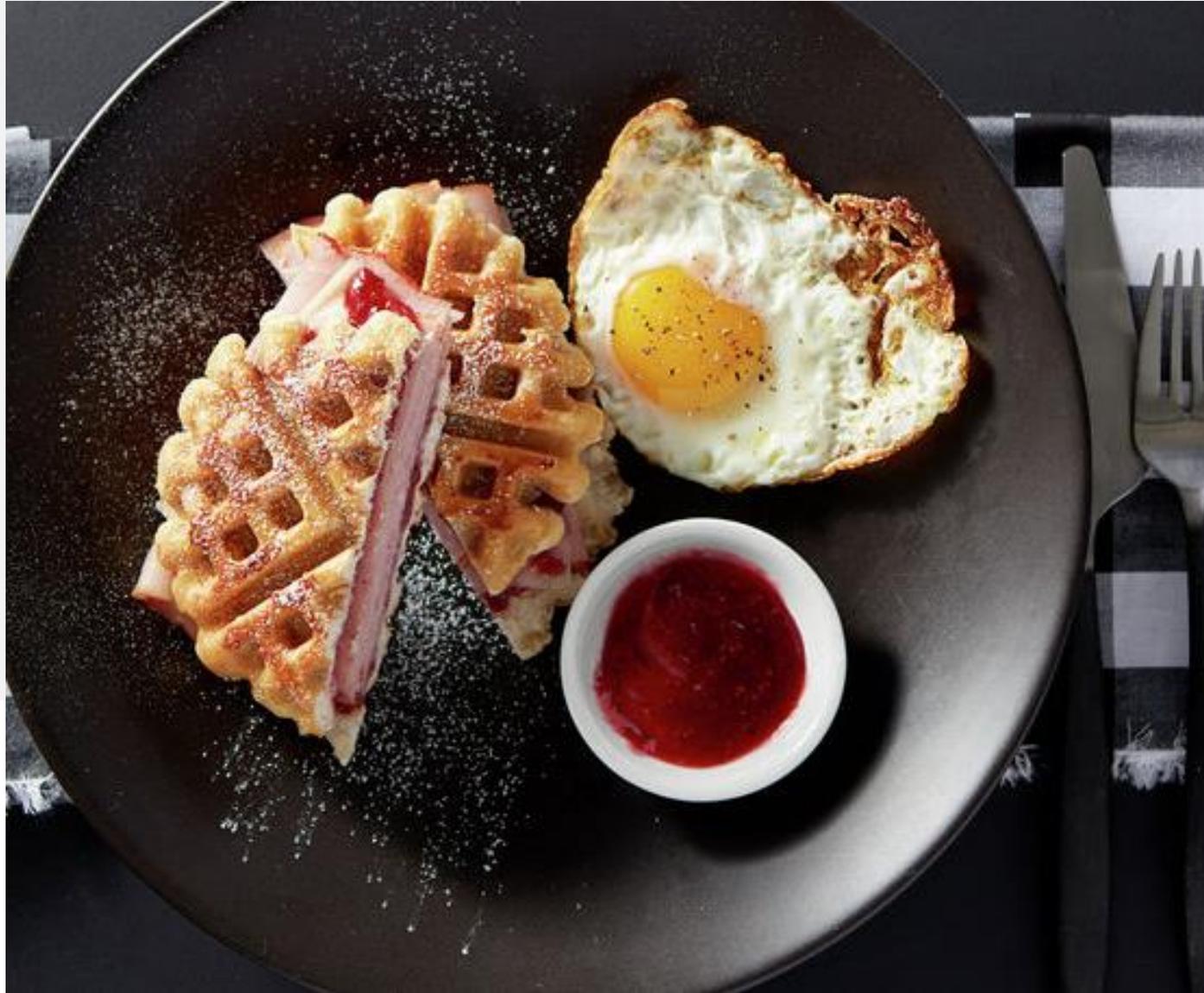
Brush tops with egg wash and bake as directed below; serve warm.

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.