



# Dough for it!



A DOZEN OUT-OF-THE-BISCUIT RECIPES FOR K-12



# "CUT IT, STRETCH IT, FILL IT, Biscuit!"



Pillsbury™ Biscuit Dough can be one of your kitchen's most versatile ingredients. With these creative concepts—and *your* artistic touch—you can offer students inspired meals that deliver all the flavor and excitement of their favorite restaurant foods. Get ready to re-imagine biscuits and satisfy students in a whole new way!

- Chef Monica



## FROM CLASSIC TO STRETCHED, SO MANY WAYS TO BUILD WITH BISCUITS

### CLASSIC ..... 4

- › Chicken Mash-Up Bowls
- › Saucy Chicken Biscuit Sandwiches
- › Homestyle Meatloaf Sandwiches
- › Mini Cristo Biscuit Sandwiches

### FILLED ..... 12

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- › Curried Chickpea Samosas

### STRETCHED ..... 16

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- › Biscuit Pretzel Dogs
- › Biscuit (Hot) Wings

### CUT ..... 22

- › Churro Biscuit Bites with Yo-Cocoa Dip

### FLATTENED ..... 24

- › Biscuit Mini Pizza Crusts
- › Biscuffins



# Chicken Mash-Up Bowls

YIELD: 16 servings • 2 oz equivalent grains\*, 2 M/MA\*\*, ½ cup starchy veg, ½ cup other veg per serving



## INGREDIENTS

Mashed potatoes, prepared		8 cups
Green beans, prepared		8 cups
American cheese, grated	8 oz	2 cups
Chicken nuggets, prepared (oz equiv Meat)	2 lb	Varies**
Pillsbury™ Easy Split™ Baked Frozen Biscuit 2.2 oz, warmed (or any Pillsbury™ biscuit you have available)	2 lb 4 oz	16 each

## WEIGHT

## MEASURE

## DIRECTIONS

1. **Scoop** ½ cup warm mashed potatoes into serving bowl; **add** ½ cup warm green beans.
2. **Sprinkle** 2 Tbsp of cheese on top, then **arrange** cooked chicken pieces and a warm biscuit on top; **serve** immediately.

## CHEF MONICA'S NOTES:

Change this up by using corn instead of green beans or gravy instead of cheese. But keep the biscuit!!

\*With whole grain-rich waiver approved by state agency

\*\*When creating these recipes in your kitchen, please see product nutrition information from each ingredient manufacturer that you are using to gain full nutritional equivalencies and amounts needed to prepare each recipe.

GET TO KNOW THE  
PILLSBURY™ DOUGHBOY!



The Pillsbury™ Doughboy's name is Poppin' Fresh. He stands 8¾ inches tall (from hat to toe!) and weighs 14 oz.



# Saucy Chicken Biscuit Sandwiches



LOW PREP

**YIELD:** 24 servings per sauce recipe (#20 scoop in a 2-ounce souffle cup) • 2 oz equivalent grains, 2 M/MA\* per serving

INGREDIENTS	WEIGHT	MEASURE	DIRECTIONS
<b>HONEY MUSTARD SAUCE</b>			
Yoplait ParfaitPro® Yogurt Bulk Low Fat Vanilla (16632)	32 oz	½ bag	
Dijon mustard	4½ oz	½ cup	
Honey	3 oz	¼ cup	
Lemon juice	2 oz	¼ cup	
Garlic powder		½ tsp	
Salt		½ tsp	
<b>HORSERADISH DILL SAUCE</b>			
Yoplait ParfaitPro® Yogurt Bulk Low Fat Vanilla (16632)	32 oz	½ bag	
Dill, dry		2 tsp	
Dill pickles, drained, diced	3 oz	½ cup	
Horseradish sauce, prepared		3 Tbsp	
Lemon juice		3 Tbsp	
Garlic powder		½ tsp	
Salt		½ tsp	
<b>SANDWICH ASSEMBLY</b>			
Pillsbury™ Easy Split™ Baked Frozen Biscuit 2.2 oz, warmed (or any Pillsbury™ biscuit you have available)	3 lb 5 oz	24 each	
Breaded chicken patties, cooked (oz equiv Meat)	3 lb	24 each	
<b>FOR EACH SAUCE</b>			
			1. Combine all ingredients in a large bowl. Stir to mix thoroughly and chill overnight.
			2. Portion into 2 oz souffle cups with a #20 scoop and cover.
			3. Refrigerate until ready to serve.
<b>SANDWICH ASSEMBLY</b>			
			1. Place bottom piece of warmed biscuit on serving plate; add 1 cooked chicken patty.
			2. Top with remaining biscuit piece and serve immediately with side of prepared sauce.
<b>MENU PAIRING SUGGESTION</b>			
			Slaw mix                           ½ cup other veg

\*When creating these recipes in your kitchen, please see product nutrition information from each ingredient manufacturer that you are using to gain full nutritional equivalencies and amounts needed to prepare each recipe.

CHEF MONICA'S NOTES:

A serving of colorful shredded cabbage on the side allows students to add yogurt sauce and create their own coleslaw.



# Homestyle Meatloaf Sandwiches

YIELD: 16 servings • 2 oz equivalent grains\*, 2 oz M/MA\*\* per serving



## INGREDIENTS

Pillsbury™ Easy Split™ Frozen Baked Biscuit 2.25 oz, warmed (or any Pillsbury™ biscuit you have available)	2 lb 4 oz	16 each
Meatloaf slices, prepared, warmed (oz equiv Meat)	2 lb	16 each
American cheese, slices	8 oz	16 each
Lettuce leaves		16 each
Tomato slices		16 each

**TIP** Before slicing, let the meatloaf rest for 20 minutes on a separate sheet pan.

## WEIGHT

## MEASURE

## DIRECTIONS

1. Place bottom piece of warmed biscuit on serving plate; **add** 1 slice of meatloaf and 1 cheese slice.
2. **Top** with remaining biscuit piece and **hold** warm; **serve** with a garnish of 1 lettuce leaf and 1 tomato slice.

\*With whole grain-rich waiver approved by state agency

\*\*When creating these recipes in your kitchen, please see product nutrition information from each ingredient manufacturer that you are using to gain full nutritional equivalencies and amounts needed to prepare each recipe.

## CHEF MONICA'S NOTES:

Special thanks to Joe Urban and his staff at Greenville County Schools for inspiring us with their beautiful biscuit sandwich and their willingness to share their idea.



GET TO KNOW THE  
PILLSBURY™ DOUGHBOY!



The Doughboy has starred in more than 600 ads for 50 products and will celebrate his 60th birthday in 2025.



# Mini Cristo Biscuit Sandwiches

YIELD: 8, 2-sandwich servings • 2 oz equivalent grains, 2 M/MA\* per serving



## INGREDIENTS

### ASSEMBLY

Pillsbury™ Easy Split™ Mini Frozen Baked Biscuit, 1 oz (or any Pillsbury™ biscuit you have available)	1 lb	16 each
Ham slices (oz equiv Meat)	1 lb	Varies*
Mozzarella cheese, sliced (oz equiv Meat Alternate)	1 lb	
Strawberry jam	4 oz	16 tsp

### FINISHING

Powdered sugar	0.5 oz	2 Tbsp
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## DIRECTIONS

### ASSEMBLY

1. Thaw baked biscuits at least 2 hours at room temperature; cut open.
2. Add 0.5 oz meat equivalent each of ham and cheese to bottom biscuit piece.
3. Spread 1 tsp strawberry jam on top, then add remaining biscuit piece.

## WEIGHT

## MEASURE

4. Heat as directed below until internal temperature reaches 165°F, cheese is melted and biscuit top is toasted.

Bake	Temp	Time
Convection Oven	350°F	5-7 minutes
Standard Oven	375°F	7-9 minutes

### FINISHING

1. Remove from oven and immediately dust with a pinch of powdered sugar; serve warm.

## MENU PAIRING SUGGESTION

Fresh veggies	½ cup other veg
Baked waffle fries	½ cup starchy veg
Strawberries or orange sections	½ cup fruit

\*When creating these recipes in your kitchen, please see product nutrition information from each ingredient manufacturer that you are using to gain full nutritional equivalencies and amounts needed to prepare each recipe.

CHEF MONICA'S NOTES:

Use any 2 oz or larger Pillsbury™ biscuit for a full-sized Monte Cristo Biscuit Sandwich.



# Black Bean Empanadas

YIELD: 16 servings • 2 oz equivalent grains



## INGREDIENTS

### PREP

Pillsbury™ Frozen Biscuit Dough, 2.51 oz  
(or any Pillsbury™ biscuit you have available)

### FILLING

	WEIGHT	MEASURE
Pillsbury™ Frozen Biscuit Dough, 2.51 oz (or any Pillsbury™ biscuit you have available)	2 lb 8 oz	16 each
Black beans, canned, drained, rinsed	1 lb 10 oz	4 cups
Mild green chiles, canned	2 oz	¼ cup
Chili powder		2 tsp
Cumin, ground		2 tsp
Garlic powder		½ tsp
Onion powder		½ tsp

## DIRECTIONS

### PREP

1. **Thaw** biscuit dough puck, covered, either at room temperature 15-30 minutes until flexible or refrigerated overnight.

### FILLING

1. **Add** black beans, green chiles, chili powder, cumin, garlic powder and onion powder to a mixing bowl.
2. **Stir** until combined; **refrigerate** until needed.

### ASSEMBLY

1. **Flatten** each thawed biscuit dough puck to about 5½-6 inches in diameter.
2. **Moisten** edges of each dough circle; **deposit** #16 scoop (¼ cup) of filling mixture onto dough piece.

3. **Fold** dough over filling and **crimp** edges with a fork to seal; **poke** tops several times to vent.
4. **Place** on parchment-lined sheet pan and **bake** as directed until golden brown; **serve** warm.

Bake	Temp	Time
Convection Oven <sup>†</sup>	350°F	8-12 minutes
Standard Oven	375°F	12-16 minutes

<sup>†</sup>Rotate pans baked in convection oven one-half turn (180°) after 4 minutes of baking.

## MENU PAIRING SUGGESTION

Salsa	½ cup red orange veg
Corn (sprinkle with cheese & chili powder)	½ cup starchy veg
Red pepper strips	½ cup red orange veg
Yoplait® Smooth Yogurt	1 M/MA
Horchata 4 oz	

## CHEF MONICA'S NOTES:

A quick and easy way to flatten the thawed biscuit dough is with a tortilla press. Just place between sheets of lightly greased parchment paper and press.



# Curried Chickpea Samosas

YIELD: 16 servings • 2 oz equivalent grains, 1 M/MA per serving



## INGREDIENTS

### PREP

Pillsbury™ Frozen Biscuit Dough, 2.51 oz  
(or any Pillsbury™ biscuit you have available)

### FILLING

	WEIGHT	MEASURE
Pillsbury™ Frozen Biscuit Dough, 2.51 oz (or any Pillsbury™ biscuit you have available)	2 lb 8 oz	16 each
Chickpeas, canned, rinsed, drained	1 lb 9 oz	4 cups
Green peas, frozen, thawed	3 oz	½ cup
Curry powder		½ tsp
Garlic powder		½ tsp
Onion powder		½ tsp

## DIRECTIONS

### PREP

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

### FILLING

1. Add chickpeas, green peas, curry powder, garlic powder and onion powder to a mixing bowl.
2. Stir until combined; refrigerate until needed.

### ASSEMBLY

1. Flatten each thawed biscuit dough puck to about 5½-6 inches in diameter. (A quick and easy way to flatten the thawed biscuit dough is with a tortilla press. Just place between sheets of lightly greased parchment paper and press.)
2. Moisten edges of each dough circle; deposit #16 scoop (¼ cup) of filling mixture onto dough piece.

## WEIGHT

## MEASURE

3. Pull sides of dough to the center and press to seal, creating a triangular shape.

4. Place seam-side down on parchment-lined sheet pan and bake as directed until golden brown; serve warm.

Bake	Temp	Time
Convection Oven <sup>†</sup>	350°F	8-12 minutes
Standard Oven	375°F	12-16 minutes

<sup>†</sup>Rotate pans baked in convection oven one-half turn (180°) after 4 minutes of baking.

## SERVING SUGGESTION

Spinach Salad	½ cup dark green veg
Tandoori Chicken	Varies
Raita	



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RECIPES FROM  
HEALTHYSCHOOL-  
RECIPE.COM!

CHEF MONICA'S NOTES:

Substitute diced, cooked  
potatoes for the chickpeas.

Potato filling would then credit  
as ¼ cup starchy veg.



# Garlic Biscuit Naan

YIELD: 16 servings • 2 oz equivalent grains per serving



SPEED SCRATCH

## INGREDIENTS

Pillsbury™ Frozen Biscuit Dough Easy Split™ 2.51 oz  
(or any Pillsbury™ biscuit you have available)

Fresh garlic, chopped

Pan spray

## WEIGHT

2 lb 8 oz

## MEASURE

16 each

4 tsp

As needed

## SERVING SUGGESTIONS

Sliced cucumbers

Curried Garbanzo

Bean Spread

½ cup other veg

½ cup legumes



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THE RECIPE!

## DIRECTIONS

1. **Thaw** biscuit pucks, covered, either at room temperature 15-30 minutes until flexible or refrigerated overnight.
2. **Stretch** dough out to be 4-5-inches in length; **place** on parchment-lined sheet pan.
3. Lightly **spray** dough with pan spray and **sprinkle** on ¼ tsp chopped garlic.
4. **Bake** as directed until golden brown; **split** open while warm if desired.

Bake	Temp	Time
Convection Oven <sup>†</sup>	350°F	10-12 minutes
Standard Oven	375°F	12-15 minutes

<sup>†</sup>Rotate pans baked in convection oven one-half turn (180°) after 5 minutes of baking.

CHEF MONICA'S NOTES:

Create a Naanwich! Split biscuit naan open while warm and layer with sliced turkey and cheese.

GET TO KNOW THE  
PILLSBURY DOUGHBOY!



In 2009 Poppin' Fresh made his debut as a balloon in the Macy's Thanksgiving Day Parade.



# Biscuit Pretzel Dogs

YIELD: 16 servings • 2 oz equivalent grains\*, 2 M/MA\*\* per serving



## INGREDIENTS

### PREP

Water, cool	8 oz	1 cup
Baking soda		2 Tbsp
Pillsbury™ Frozen Biscuit Dough 2.2 oz (or any Pillsbury™ biscuit you have available)	2 lb 3 oz	16 each

### ASSEMBLY

Turkey hot dogs (oz equiv Meat)	2 lb	16 each
Coarse sanding sugar		2 tsp

## DIRECTIONS

### PREP

1. Bring water and baking soda to a boil in a small saucepan; remove from heat and allow to cool.
2. Thaw biscuits, covered, either at room temperature 15-30 minutes until flexible or refrigerated overnight

### ASSEMBLY

1. Create a hole in center of thawed biscuit using your index fingers; gently stretch to widen hole's diameter to approximately 3 inches.
2. Twist biscuit to form a figure 8; insert hot dog through the loops (making sure the dough crosses over top of the hot dog).

\*With whole grain-rich waiver approved by state agency

\*\*When creating these recipes in your kitchen, please see product nutrition information from each ingredient manufacturer that you are using to gain full nutritional equivalencies and amounts needed to prepare each recipe.

3. Brush biscuits with baking soda solution; sprinkle with  $\frac{1}{8}$  tsp sanding sugar (to mimic coarse salt).
4. Place on parchment-lined sheet pan and bake until golden brown and hot dog has reached manufacture's directions for internal temp; serve warm.

Bake	Temp	Time
Convection Oven <sup>†</sup>	350°F	8-12 minutes
Standard Oven	375°F	12-18 minutes

<sup>†</sup>Rotate pans baked in convection oven one-half turn (180°) after 4 minutes of baking.

## MENU PAIRING SUGGESTION

Cheese sauce	
Sliced apples	$\frac{1}{2}$ cup fruit
Kale Slaw	$\frac{1}{2}$ cup other veg

CHEF MONICA'S NOTES:

Substitute thawed chicken tender (2 oz meat) per hot dog to create a Pretzel Chick.



# Biscuit (Hot) Wings

YIELD: 16, 2-piece servings • 2 oz equivalent grains, 2 M/MA\* per serving



## INGREDIENTS

Breaded chicken strip pieces (oz equiv Meat)

Pillsbury™ Mini Frozen Biscuit Dough, 1.25 oz  
(or any Pillsbury™ biscuit you have available)

Hot sauce

## DIRECTIONS

1. **Thaw** chicken strips under refrigeration.
2. **Thaw** biscuit pucks, covered, either at room temperature 15-30 minutes until flexible or refrigerated overnight.
3. **Stretch** dough out to be 3-4-inches in length; **wrap** around center of chicken piece, pressing dough edges together to seal.
4. **Place** seam-side down on parchment-lined sheet pan; **bake** until biscuit is golden brown and chicken has reached 165°F then **serve** warm. (If desired, **drizzle** or **add** a side of hot sauce.)

Bake	Temp	Time
Convection Oven <sup>†</sup>	350°F	8-12 minutes
Standard Oven	375°F	10-15 minutes

<sup>†</sup>Rotate pans baked in convection oven one-half turn (180°) after 5 minutes of baking.

\*When creating these recipes in your kitchen, please see product nutrition information from each ingredient manufacturer that you are using to gain full nutritional equivalencies and amounts needed to prepare each recipe.

## MENU PAIRING SUGGESTION

Carrot sticks	½ cup red/orange veg
Celery sticks	½ cup other veg
Baked beans	½ cup legume
Melon cubes	½ cup fruit
Juice	½ cup fruit
Blue cheese or ranch dip	

CHEF MONICA'S NOTES:

Cut any 2 oz equivalent grain

Pillsbury™ biscuit dough puck in half to wrap around chicken tender.



# Churro Biscuit Bites

YIELD: 24 servings, 4 biscuit quarters each • 2 oz equivalent grains\*



INGREDIENTS	WEIGHT	MEASURE
Pillsbury™ Frozen Biscuit Dough 2.2 oz (or any Pillsbury™ biscuit you have available)	3 lb 5 oz	24 each
Granulated sugar	7 oz	1 cup
Cinnamon, ground		1½ Tbsp
Water, cool		2 Tbsp

## DIRECTIONS

1. **Thaw** biscuits, covered, either at room temperature 15-30 minutes until flexible or refrigerated overnight.
2. **Cut** each biscuit into quarters.

3. **Combine** sugar and cinnamon in large mixing bowl.
4. Lightly **brush** biscuits with water; **toss** into cinnamon sugar mixture until thoroughly coated.
5. **Place** cinnamon-sugared biscuit quarters on parchment-lined full sheet pan.
6. **Spread** pieces out evenly, then lightly **spray** pan spray over top.
7. **Bake** until golden brown as directed below; **serve** 4 pieces with 2 oz dip.

Bake	Temp	Time
Convection Oven <sup>†</sup>	325°F	8-13 minutes
Standard Oven	375°F	10-15 minutes

<sup>†</sup>Rotate pans baked in convection oven one-half turn (180°) after 4 minutes of baking.

# Yo-Cocoa Dip

YIELD: 24, 2 oz servings



INGREDIENTS	WEIGHT	MEASURE
Yoplait® ParfaitPro® Lowfat Vanilla Yogurt (16632)	4 lb	1 bag
Sunflower seed butter, creamy	2 lb	3½ cups
Cocoa powder	1.4 oz	½ cup

## DIRECTIONS

1. **Add** yogurt and sunflower seed spread to food processor; **process** until smooth.
2. **Stop** processor and **scrape** down sides with rubber spatula.

3. **Add** cocoa and **process** until thoroughly mixed.
4. **Deposit** 2 oz (¼ cup) into dip containers and **cover**; **serve** chilled or **hold** under refrigeration until ready to serve.

CHEF MONICA'S NOTES:

Serve with  
Pumpkin Spice  
Yogurt Dip for fall.



SCAN FOR  
THE RECIPE!

\*With whole grain-rich waiver approved by state agency



# Biscuit Mini Pizza Crusts

YIELD: 12 2-crust servings • 2 oz equivalent grains per serving



## INGREDIENTS

Pillsbury™ Easy Split™ Frozen Biscuit Dough, 2.51 oz  
(or any Pillsbury™ biscuit you have available)

## DIRECTIONS

1. **Thaw** biscuit pucks, covered, either 15-30 minutes at room temperature until flexible or overnight in refrigerator.
2. **Place** on parchment-lined sheet pan in a 3x4 pattern; lightly **coat** with pan spray.
3. **Place** another piece of parchment over top of biscuits, then an additional sheet pan (to flatten dough while baking).
4. **Bake** as directed until golden brown; use a fork to **split** warm biscuits open to form 2 pizza crusts to **top** as desired or **serve** as a Grab-n-Go DIY Pizza Kit.

Bake	Temp	Time
Convection Oven <sup>†</sup>	350°F	10-12 minutes
Standard Oven	375°F	12-15 minutes

<sup>†</sup>Rotate pans baked in convection oven one-half turn (180°) after 3 minutes of baking.

## WEIGHT

1 lb 14 oz

## MEASURE

12 each

## MENU PAIRING SUGGESTION: DIY PIZZA KIT

Marinara	½ cup red/orange veg
Green pepper rings	½ cup other veg
Shredded cheese	1 meat alternate
Pepperoni slices	Varies by manufacturer*

*\*When creating these recipes in your kitchen, please see product nutrition information from each ingredient manufacturer that you are using to gain full nutritional equivalencies and amounts needed to prepare each recipe.*

## CHEF MONICA'S NOTES:

Top with biscuit gravy, sausage crumbles, scrambled eggs and shredded cheddar for a brunch pizza.

GET TO KNOW THE  
PILLSBURY™ DOUGHBOY!



In 1972 the Doughboy was introduced as a 7-inch vinyl doll. The following year, a companion doll, Poppie Fresh, was released, followed by Granmommer and Granpopper, Uncle Rollie, a son (Popper), daughter (Bun-Bun) and Flapjack and Biscuit (the Fresh family's dog and cat) in the years that followed.



# Biscuffins



SPEED SCRATCH

**YIELD: 12 servings, 2 oz equivalent grains per serving**

INGREDIENTS	WEIGHT	MEASURE
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Pillsbury™ Frozen Easy Split™  
Biscuit Dough 2.51 oz  
(or any Pillsbury™ biscuit you have available)

## DIRECTIONS

1. **Thaw** biscuit pucks, covered, either 15-30 minutes at room temperature until flexible or overnight in refrigerator.
2. **Place** on parchment-lined sheet pan in a 3x4 pattern; lightly **coat** with pan spray.
3. **Place** another piece of parchment over top of biscuits, then an additional sheet pan (to flatten dough while baking).
4. **Bake** as directed until golden brown; use a fork to **split** warm biscuits open to **top** and **serve** as desired.

Bake	Temp	Time
Convection Oven <sup>†</sup>	350°F	10-15 minutes
Standard Oven	375°F	12-17 minutes

<sup>†</sup>Rotate pans baked in convection oven one-half turn (180°) after 5 minutes of baking.

## MENU PAIRING SUGGESTION

Turkey sausage patty	Varies with manufacturer
Egg patty	Varies with manufacturer
Cheese slice	½ M/MA

**CHEF MONICA'S NOTES:**

*Lightly dust top and bottom of biscuits with cornmeal before baking for an even more authentic English Muffin offering.*

# Notes



## THE BAKER'S DOZEN

Scan the QR code to  
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for Apple Pull-Aparts



## Bonus!

Scan for the digital recipe book and to see  
instructional video content from Chef Monica!



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**Dough for it!**

Post your creations on social using **#AskChefMonica** and  
**#PillsburyDoughForIt** and you might see them come to life!



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