

Potato Gorgonzola Pizza

Crisp pizza crust is covered with thinly sliced potatoes for a light tasting pizza.

1 lb (500 g) pizza dough
2 round red Ontario potatoes
3 tbsp (45 mL) prepared pesto
1/3 cup (75 mL) thinly sliced red onion or shallot
1 tbsp (15 mL) chopped fresh rosemary
1/4 cup (50 mL) crumbled Gorgonzola or blue cheese
pinch each salt and pepper
On lightly floured surface roll out pizza to fit 12 or 14 inch pizza pan (30 to 35 cm). Spread with pesto and set aside.

Using mandolin, thinly slice potatoes and layer overlapping slightly in concentric circles onto pizza dough. Sprinkle with red onion and rosemary. Sprinkle with salt and pepper. Sprinkle cheese over top of potatoes.

Bake in 425 F (220 C) oven in middle rack for about 25 minutes or until cheese is melted and crust is golden brown.

Tip: You can substitute your favourite cheese for the Gorgonzola.

Per serving: 400 calories, 12 g protein, 12 g fat, 62 g carbohydrates, 3 g fibre, 600 mg sodium, 230 mg potassium

Good Source of Iron, Source of Fibre, Source of Vitamin C, Source of Calcium
Low in Fat (27% Calories by Fat)

