

Potato Pizza

School Operator Recipe

School District: South Windsor Public Schools
Operator: Chef Erica DeHay



Ingredients	Servings 8		Directions
	Weight	Measure	
Potato chips, skin on frozen, thawed	24 oz		<ol style="list-style-type: none"> 1. Spray 16-inch pizza pan with a raised edge generously with pan spray. 2. Spread thawed potato chips out on pizza pan and gently press into pan. 3. Sprinkle red onion, peppers, and turkey bacon crumbles to evenly distribute on top of potato layer. Bake at 350F for 8 minutes 4. Whisk together spices and herbs. 5. While pan is hot pour egg mixture evenly over potato layer and return to a 350F oven for about 7 minutes. 6. When egg mixture is just about set sprinkle cheese on top of pizza and bake for an addition 3-5 minutes until pizzas internal temperature is 165F. 7. Cut into 8 slices
Red onion, diced		½ cup	
Red and green peppers diced		½ cup	
Turkey bacon crumbles		1 cup	
Liquid eggs		3 cups	
Onion, granulated		1 teaspoon	
Garlic, granulated		1 teaspoon	
Black pepper, ground		1 teaspoon	
Italian seasoning		½ teaspoon	
Pizza cheese		2 cups	
Pan spray		as needed	

Operator Notes:

A breakfast pizza with a potato crust. Inspiration came when I got my new job and in the freezer were frozen potato chips and we have no fryer. So I started thinking of ways to use the product up. This is a filling gluten free pizza.

Times

Prep Time: 15 min	Cook Time: 20 min	Ready Time: 1 hr
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