



POTATO PEPPER PIZZA

		48 Servings		
Ingredients	Weight	Measure	Directions	
Yellow potatoes, raw	4 pounds		<p>Preheat oven to 375°F. Scrub potatoes and cut them widthwise into 1/8-inch slices. Place sliced potatoes in a bowl and drizzle with vegetable oil. Add the oregano, basil, thyme, red pepper flakes and salt, and toss to coat evenly.</p> <p>Place sliced potatoes on a parchment-lined sheet pan in a single layer. Roast in the preheated oven for about 15 minutes, or until they are lightly browned and tender. Set aside.</p> <p>Sliced the bell pepper into 1/8-inch slices widthwise to make rings. Remove membrane and seeds that are still attached.</p>	
Vegetable oil		1/4 cup		
Oregano, dried		1 teaspoon		
Basil, dried		1 teaspoon		
Thyme, dried		1 teaspoon		
Red pepper flakes		1/2 teaspoon		
Salt		1/2 teaspoon		
Red bell pepper, raw		4 each		
Cheese pizza, frozen, 16-inch with whole grain rich crust (2 oz equivalent meat/meat alternate, 3 ounce equivalent grains per 1/8 pizza)		6 each	<p>Divide the roasted potato slices evenly between each pizza, distributing the slices across the cheese. Arrange red bell pepper rings on top of the potato slices, about 8–10 slices per pizza. Bake the pizzas according to the manufacturer's instructions. Cut into 8 equal slices, according to the manufacturer's instructions, and hold at or above 135°F until service.</p>	

Serving Size		1 Serving Provides			
1 slice (1/8 of pizza)		Depending on the purchased pizza: 2 ounces meat/meat alternate, 3 ounces grains, 1/8 cup starchy vegetable			
Nutrients Per Serving					
Calories	440	Saturated Fat	7 g	Iron	3 mg
Protein	20 g	Cholesterol	35 mg	Calcium	355 mg
Carbohydrate	50 g	Vitamin A	715 IU	Sodium	471 mg
Total Fat	17 g	Vitamin C	20 mg	Dietary Fiber	5 g