



Baked Potato Pizza

 Popular

READY IN



110 min.

SERVINGS



8

CALORIES



477 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 6 slices bacon
- ☐ 1 tablespoon butter melted
- ☐ 0.3 teaspoon garlic powder
- ☐ 3 green onions chopped
- ☐ 0.3 teaspoon penzey's southwest seasoning dried italian
- ☐ 0.3 cup olive oil
- ☐ 6.5 ounce pizza crust mix
- ☐ 3 potatoes

- ☐ 0.5 cup ranch dressing
- ☐ 0.5 cup cheddar cheese shredded
- ☐ 1.5 cups mozzarella cheese shredded
- ☐ 0.5 cup heavy whipping cream
- ☐ 0.5 cup water

Equipment

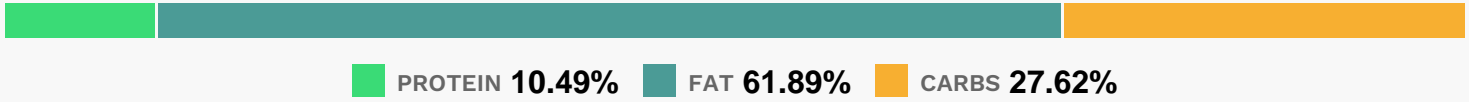
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ paper towels
- ☐ oven
- ☐ pizza pan

Directions

- ☐ Preheat an oven to 450 degrees F (230 degrees C). Scrub and dry potatoes, then prick several times with a fork and place onto a baking sheet.
- ☐ Bake in preheated oven until potatoes are easily pierced with a fork, 50 minutes to 1 hour.
- ☐ Remove, cool, and peel.
- ☐ Place bacon in a large skillet and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes.
- ☐ Drain bacon slices on paper towels; crumble.
- ☐ Preheat oven to 400 degrees F (205 degrees C). Lightly grease a pizza pan.
- ☐ Mix pizza crust mix, water, and oil in a large bowl with a fork until ingredients combine. When dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes.
- ☐ Let stand for 5 minutes. Shape dough into a flat circle and place on pizza pan. Build up edges slightly.
- ☐ Bake pizza dough in preheated oven until crust is firm and begins to brown, 5 to 6 minutes.
- ☐ Toss butter with garlic powder, Italian seasoning, and potatoes in a large bowl.

- ☐
- Combine sour cream and ranch dressing in a small bowl; spread over crust. Top with potato mixture, bacon, onions, mozzarella cheese, and Cheddar cheese.
- ☐
- Bake in preheated oven until cheese is melted and lightly browned, 15 to 20 minutes.
- ☐
- Let stand 5 minutes before cutting.

Nutrition Facts



Properties

Glycemic Index:28.72, Glycemic Load:10.46, Inflammation Score:-4, Nutrition Score:12.163043514542%

Flavonoids

Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg Kaempferol: 0.7mg, Kaempferol: 0.7mg, Kaempferol: 0.7mg, Kaempferol: 0.7mg Quercetin: 1.04mg, Quercetin: 1.04mg, Quercetin: 1.04mg, Quercetin: 1.04mg

Nutrients (% of daily need)

Calories: 476.75kcal (23.84%), Fat: 32.93g (50.66%), Saturated Fat: 11.28g (70.52%), Carbohydrates: 33.08g (11.03%), Net Carbohydrates: 30.73g (11.17%), Sugar: 2.79g (3.1%), Cholesterol: 50.69mg (16.9%), Sodium: 619.69mg (26.94%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 12.55g (25.11%), Vitamin K: 36.38µg (34.64%), Iron: 6.05mg (33.61%), Phosphorus: 217.37mg (21.74%), Vitamin C: 16.71mg (20.26%), Calcium: 190.35mg (19.04%), Vitamin B6: 0.31mg (15.38%), Selenium: 10.25µg (14.64%), Potassium: 432.72mg (12.36%), Vitamin B12: 0.69µg (11.58%), Vitamin E: 1.61mg (10.73%), Vitamin B2: 0.17mg (10.08%), Fiber: 2.35g (9.39%), Zinc: 1.4mg (9.31%), Vitamin B1: 0.13mg (8.4%), Vitamin A: 405.35IU (8.11%), Vitamin B3: 1.58mg (7.9%), Manganese: 0.15mg (7.51%), Magnesium: 29.97mg (7.49%), Vitamin B5: 0.56mg (5.61%), Copper: 0.11mg (5.51%), Folate: 20.32µg (5.08%), Vitamin D: 0.21µg (1.38%)