



Brie & potato pizza

READY IN



50 min.

SERVINGS



2

CALORIES



1040 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 200 g potato salad sliced
- ☐ 200 g round of président brie
- ☐ 290 g uncook pizza crust
- ☐ 10 olives black pitted
- ☐ 1 tbsp rosemary leaves dried fresh chopped
- ☐ 2 servings olive oil good

Equipment

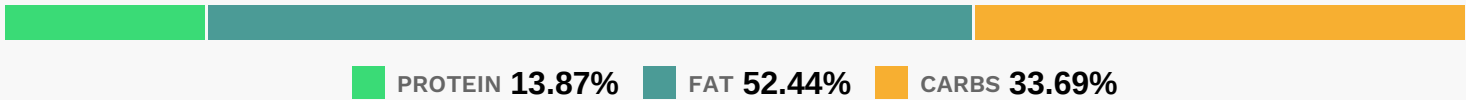
- ☐ frying pan

- ☐ baking sheet
- ☐ oven

Directions

- ☐ Cook them in a pan of boiling salted water until tender, 5–7 minutes. Take care not to overcook them or they will start to break up. Meanwhile, preheat the oven to fan 180C/conventional 200C/gas 6 and cut the cheese into thin slices.
- ☐ Unroll the pizza dough and its baking parchment on to a baking sheet and scatter over the potato and cheese slices.
- ☐ Dot the olives all over the pizza, then sprinkle with the rosemary.
- ☐ Drizzle generously with olive oil, grind sea salt and black pepper over the whole thing and bake for 15 minutes.
- ☐ Serve hot, with a tomato and onion or peppery rocket salad.

Nutrition Facts



Properties

Glycemic Index:36, Glycemic Load:6.83, Inflammation Score:-6, Nutrition Score:16.274782616159%

Flavonoids

Naringenin: 0.21mg, Naringenin: 0.21mg, Naringenin: 0.21mg, Naringenin: 0.21mg Apigenin: 0.02mg, Apigenin: 0.02mg, Apigenin: 0.02mg, Apigenin: 0.02mg Luteolin: 0.15mg, Luteolin: 0.15mg, Luteolin: 0.15mg, Luteolin: 0.15mg

Nutrients (% of daily need)

Calories: 1040.32kcal (52.02%), Fat: 60.79g (93.53%), Saturated Fat: 24.49g (153.09%), Carbohydrates: 87.89g (29.3%), Net Carbohydrates: 83.62g (30.41%), Sugar: 7.7g (8.55%), Cholesterol: 117mg (39%), Sodium: 2039.44mg (88.67%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 36.17g (72.35%), Calcium: 344.04mg (34.4%), Vitamin B2: 0.54mg (31.75%), Iron: 5.18mg (28.76%), Vitamin B12: 1.72µg (28.67%), Vitamin E: 3.7mg (24.65%), Selenium: 17.08µg (24.4%), Phosphorus: 242.36mg (24.24%), Vitamin K: 25.31µg (24.1%), Folate: 79.53µg (19.88%), Zinc: 2.73mg (18.17%), Vitamin B6: 0.36mg (17.95%), Vitamin A: 858.45IU (17.17%), Fiber: 4.27g (17.08%), Potassium: 408.22mg (11.66%), Vitamin B5: 1.14mg (11.44%), Magnesium: 37.97mg (9.49%), Manganese: 0.15mg (7.71%), Vitamin B1: 0.11mg (7.1%), Vitamin B3: 1.24mg (6.18%), Copper: 0.09mg (4.33%), Vitamin D: 0.6µg (4%), Vitamin C: 0.99mg (1.19%)