



Potato Pesto Pizza

READY IN



25 min.

SERVINGS



6

CALORIES



435 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 0.5 cup basil pesto refrigerated
- ☐ 2 cups mozzarella cheese shredded reduced-fat
- ☐ 13.8 ounce artisan pizza crust whole refrigerated with grain pillsbury® canned
- ☐ 4 small potatoes red very thinly sliced
- ☐ 1 tablespoon roasted garlic chopped

Equipment

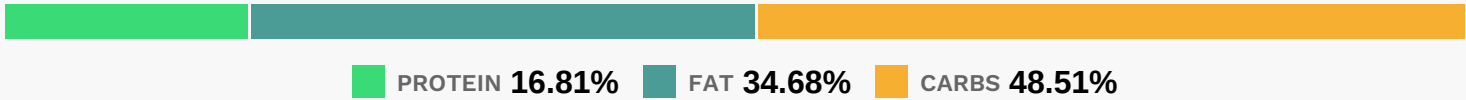
- ☐ bowl
- ☐ frying pan

☐ oven

Directions

- ☐ Heat oven to 400 degrees F for dark or nonstick pan (425 degrees F for all other pans). Spray 15x10-inch pan with sides with cooking spray.
- ☐ Unroll dough in pan; starting at center, press dough into 15x10-inch rectangle.
- ☐ Bake 4 to 6 minutes or until edges begin to set.
- ☐ In small bowl, stir 6 tablespoons of the pesto with the garlic.
- ☐ Spread over crust.
- ☐ Sprinkle with cheese. Top with potato slices, and brush remaining 2 tablespoons pesto over potatoes.
- ☐ Bake 8 to 10 minutes longer or until crust is golden brown and cheese is melted.
- ☐ Garnish with green onions. To serve, cut into 6 rows by 3 rows.

Nutrition Facts



Properties

Glycemic Index:5, Glycemic Load:0.12, Inflammation Score:-5, Nutrition Score:10.076521736124%

Flavonoids

Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg Quercetin: 0.76mg, Quercetin: 0.76mg, Quercetin: 0.76mg, Quercetin: 0.76mg

Nutrients (% of daily need)

Calories: 434.8kcal (21.74%), Fat: 16.77g (25.8%), Saturated Fat: 6.65g (41.58%), Carbohydrates: 52.77g (17.59%), Net Carbohydrates: 49.5g (18%), Sugar: 3.55g (3.94%), Cholesterol: 25.76mg (8.59%), Sodium: 792.79mg (34.47%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 18.28g (36.57%), Calcium: 400.84mg (40.08%), Phosphorus: 245.57mg (24.56%), Potassium: 552.65mg (15.79%), Iron: 2.83mg (15.7%), Fiber: 3.27g (13.08%), Vitamin C: 10.16mg (12.32%), Vitamin A: 605.87IU (12.12%), Vitamin B6: 0.24mg (11.78%), Zinc: 1.43mg (9.53%), Manganese: 0.19mg (9.29%), Vitamin B2: 0.15mg (8.87%), Selenium: 6.18µg (8.83%), Magnesium: 33.93mg (8.48%), Copper: 0.17mg (8.26%), Vitamin B3: 1.35mg (6.76%), Vitamin B1: 0.1mg (6.75%), Folate: 23.83µg (5.96%), Vitamin B12: 0.31µg (5.15%), Vitamin K: 3.91µg (3.73%), Vitamin B5: 0.35mg (3.54%)