



Potato Pizzas

READY IN



80 min.

SERVINGS



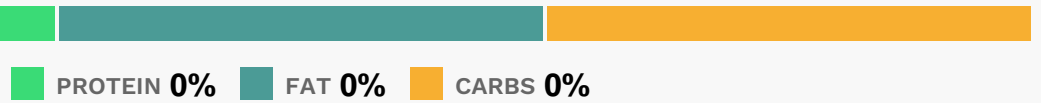
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Directions

- Cut into three slices, making the outer two a little wider than the middle one. Take the two outer slices and trim a little bit off the bottom (rounded side) in order to make them lie flat.
- Place them on an oiled baking sheet and bake at 350 F for about 40 minutes, until cooked throughout. (I was just making one serving, so I did this in the toaster oven with excellent results.) While the potatoes are cooking, make the pizza sauce: Sauté the onion in a non-stick saucepan until it becomes translucent.
- Add the garlic and sauté one minute more.
- Pour about 1/3 of the can of tomatoes into the saucepan. Using a blender or hand blender, puree the remaining tomatoes and add them to the pan. (I do this right in the can with a hand blender.)

- Add the remaining sauce ingredients, and simmer on low until the potatoes are ready. When the potatoes are done, take them out of the oven, spread each one with sauce, and top with your choice of toppings. (I made one with zucchini-calamata olives-red bell pepper, another with mushrooms-green olives-onions, and another with everything.)
- Put them back into the oven and bake for 15-20 more minutes, until the toppings are done to your taste.
- Remove from the oven and sprinkle with lots of fresh basil and soy parmesan, if desired. Careful, they will be hot! But once they're cooled, you can pick them up like regular pizza: Get as creative as you like with the toppings. Enjoy!

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:0, Nutrition Score:0%

Nutrients (% of daily need)

Calories: 0 (0%), Fat: 0 (0%), Saturated Fat: 0 (0%), Carbohydrates: 0 (0%), Net Carbohydrates: 0 (0%), Sugar: 0 (0%), Cholesterol: 0 (0%), Sodium: 0 (0%), Alcohol %: 0% (100%), Protein: 0 (0%)