



Rustic Potato Pizza With Rosemary

READY IN



45 min.

SERVINGS



24

CALORIES



72 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 2 tablespoons rosemary leaves fresh finely chopped
- ☐ 6 garlic clove coarsely chopped
- ☐ 5 ounces gruyere cheese shredded divided
- ☐ 2.5 teaspoons olive oil
- ☐ 0.5 teaspoon pepper
- ☐ 10 ounce pizza dough refrigerated canned
- ☐ 1 pound potatoes – remove skin red thinly sliced (7 potatoes)
- ☐ 0.5 teaspoon salt

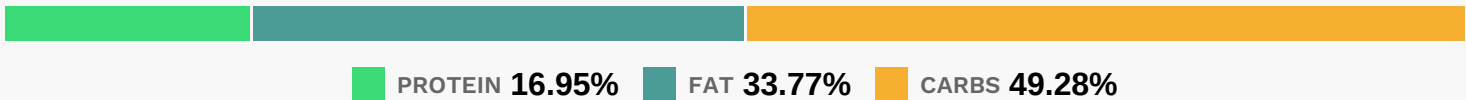
Equipment

- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ wire rack

Directions

- ☐ Preheat oven to 47
- ☐ Place potatoes in a saucepan, and cover with water; bring to a boil. Reduce heat, and simmer 1 minute.
- ☐ Drain well.
- ☐ Heat oil in a small skillet over medium heat; add garlic. Saut 30 seconds; remove from heat.
- ☐ Coat hands with cooking spray. Press pizza dough into a 15- x 10-inch jelly-roll pan coated with cooking spray. Coat dough with cooking spray.
- ☐ Bake at 475 for 4 minutes or until set.
- ☐ Spread sauted garlic evenly over crust; top with 3/4 cup cheese. Arrange potato slices over cheese, overlapping if necessary.
- ☐ Sprinkle with rosemary, salt, and pepper. Top with remaining 1/2 cup cheese.
- ☐ Bake at 475 for 8 minutes or until cheese melts and crust is golden.
- ☐ Let cool 10 minutes on a wire rack.
- ☐ Cut into 24 squares.

Nutrition Facts



Properties

Glycemic Index:2.58, Glycemic Load:0.07, Inflammation Score:-1, Nutrition Score:1.8726086946933%

Flavonoids

Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.14mg, Quercetin: 0.14mg, Quercetin: 0.14mg, Quercetin: 0.14mg

Nutrients (% of daily need)

Calories: 71.8kcal (3.59%), Fat: 2.73g (4.2%), Saturated Fat: 1.28g (7.98%), Carbohydrates: 8.97g (2.99%), Net Carbohydrates: 8.42g (3.06%), Sugar: 1.01g (1.12%), Cholesterol: 6.5mg (2.17%), Sodium: 179.61mg (7.81%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.08g (6.17%), Calcium: 63.65mg (6.36%), Phosphorus: 48.58mg (4.86%), Iron: 0.5mg (2.76%), Potassium: 95.47mg (2.73%), Manganese: 0.05mg (2.36%), Vitamin B6: 0.05mg (2.34%), Vitamin C: 1.9mg (2.3%), Fiber: 0.55g (2.19%), Zinc: 0.3mg (2.02%), Magnesium: 6.7mg (1.67%), Vitamin B12: 0.09µg (1.57%), Copper: 0.03mg (1.53%), Selenium: 1.06µg (1.51%), Vitamin B2: 0.02mg (1.38%), Vitamin B1: 0.02mg (1.36%), Vitamin A: 62.48IU (1.25%), Vitamin B3: 0.23mg (1.15%), Folate: 4.2µg (1.05%)