



POTATO, LEEK & ITALIAN PIZZA

INGREDIENTS

14 oz. Plant-Based Italian Ground
1 package refrigerated pizza dough
Extra Virgin Olive Oil for drizzling
Avocado oil for cooking
1 leek, rinsed well and finely sliced
3 small red potatoes
1 cup Mozzarella cheese, grated
¼ cup Parmesan cheese, grated
Freshly ground black pepper

TIME: 28 mins (Prep Time 10 mins / Cook Time 18 mins) **SERVES:** 4 **TYPE:** Vegetarian

INSTRUCTIONS

- 1 Preheat oven to 500° F
- 2 Roll out pizza crust until thin and lightly drizzle with olive oil. Heat avocado oil in large skillet, add Italian ground and cook until browned, approximately 5 minutes. Add leek slices and sauté for 3 minutes, until soft. Set aside mixture to cool, then spoon onto pizza crust evenly over surface.
- 3 Slice potatoes very thin. Arrange in single layer on the meat/leek mixture. Sprinkle with salt and the grated mozzarella cheese.
- 4 Bake for 9-10 minutes, until crust is golden brown. Top with the Parmesan.

QUICK TIP



Top with fresh arugula right before serving for added flavor