



Blue Potato, Bacon and Rosemary Pizza

SERVES 4-6

Ingredients

1 ready made pizza crust. You can find these sometimes in the deli section of your grocery store

6 sliced of bacon cooked crisp

2 small blue potatoes. If you can't find blue potatoes, just use a red or white potato

1 Tablespoon of chopped fresh rosemary leaves

1/4 cup of olive oil

1/2 teaspoon of garlic powder

8-10 oz of buratta cheese

1/4 cup of grated parmesan

Instructions

Roll the pizza dough out on a lightly floured surface. Place on a baking sheet.

Drizzle the olive oil over the pizza dough, then sprinkle the chopped rosemary over the olive oil and sprinkle the garlic powder over it. Next, slice the potato super thin and place the slices over the pizza. Crumble the bacon over the potato and then distribute the buratta over the pizza. Sprinkle with a little bit of parmesan.

Bake at 375 for 15-20 minutes until the pizza dough is slightly golden and crisp and the

cheese is melted and bubbly.

Slice and serve.