




ROASTED POTATO, ONION, AND ROSEMARY PIZZA

Why should summer get all the credit when winter has great flavors too. Satisfy your hungry patrons with this stick-to-your-ribs combination of tender potatoes, lightly caramelized onions and woody rosemary. Cold weather doesn't seem like a hardship when it means that this pizza is in season.

Yield: 4 servings

INGREDIENTS

- 1 Each  16" Fresh 'n Ready Oven Rising Sheeted Pizza Dough (#03604)
- 2 Each Potatoes, sliced paper thin
- 1 Each Onion, sliced paper thin
- 2 tbsp. Fresh rosemary
- 4 tbsp. Extra virgin olive oil
- Salt and Ground Black Pepper, to Taste



DIRECTIONS

- 1 Remove Fresh 'n Ready® Pizza Dough from freezer.
- 2 Peel potatoes and slice paper thin. Boil in salted water until tender, about 10 minutes. Drain and let cool. Toss in 3 Tbsp olive oil.
- 3 Cover dough with potatoes, arrange onions on top of potatoes, and sprinkle with rosemary.
- 4 Drizzle remaining olive oil over pizza. Season to taste with salt and pepper.
- 5 Bake pizza, following directions on case.