# POTATO PIZZA

Add a Potato Pizza to your menu to offer variety to your customers. Rich's Roman Style Pizza Dough Balls are ready to thaw, proof, stretch and bake into your next signature creation. Adding potatoes elevates the look and flavor with an ingredient everyone loves. Serve and enjoy!

**Yield:** 1 Pizza




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## INGREDIENTS

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| | RICH'S Roman Style Pizza Dough Ball, 24 Ct (#23468) |
| 3 oz | Wild mushrooms, roasted & sliced |
| 2 | Garlic cloves, finely chopped |
| 4 oz | Tomato Confit |
| 1 | Gold potato, thinly sliced |
| 4 oz | Herb Goat cheese, whipped |
| | Black Pepper |
| 1 tbsp. | Honey |
| 1 oz | Arugula |
| 2 tbsp. | Extra virgin olive oil |

## DIRECTIONS

2. Roll out Roman Style Pizza Dough Ball on a lightly floured surface until it is very thin. Place on a greased baking pan and drizzle with olive oil
3. Preheat the oven to 400°F and place sliced mushrooms in a baking pan lined with parchment paper. Roast for 6-8 minutes, remove to a plate
4. Mix the garlic and tomato confit, then spread evenly over the dough
5. Top with herb goat cheese, potatoes and mushrooms and bake
7. Bake pizza according to handling directions
6. In a small bowl, mix the arugula, extra-virgin olive oil and black pepper. Set aside
8. Remove pizza from the oven and drizzle with honey. Top with arugula mixture and serve
1. Proof dough ball per handling instructions on packaging.


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