



READY TO COOK
BY HARRIS FARM

CREATE THIS MEAL WITH...



HARRIS FARM
IMPERFECT PICKS

POTATO PIZZA



PREP
5 min



COOK
30 min



SERVES
2-4

INGREDIENTS:

- > 2 Pizza Bases
- > 2 Large Imperfect Waxy Potatoes
- > 2 Garlic Cloves
- > 2 Sprigs Rosemary
- > 300g Mozzarella
- > Shaved Parmesan

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > 2 Tbsp Olive Oil

METHOD - GET COOKING!



1 Preheat an oven to 200°C.

Mince the **garlic cloves** and **slice** the **waxy potatoes** into 3-4 mm rounds.

2 Place the **potatoes, garlic,** and **olive oil** with a small **pinch of sea salt** into a **bowl**. **Toss well** to coat.

Place onto a lined **baking tray** and **bake** for 10-15 minutes or **until lightly browned**.

3 Place the **pizza base** onto a **tray** and **place the potatoes** evenly over the top. **Top with torn mozzarella** and **sprinkle the rosemary** over the top.

4 **Bake** for 12-15 minutes or **until golden**. **Finish with shaved Parmesan**.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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