

# Potato Crusted Pizza

Recipe By *Erin Grunstein*



Cooking and Prep:  35  
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Serves:  2

Contains: 

**Preference:** Dairy

**Difficulty:** Easy

**Occasion:** Passover,  
Shavuot, Chanukah, Nine Days

**Diet:** Vegetarian, Pescetarian,  
Gluten Free, Sugar Free

**Cuisines:** Italian

These crispy pizzas are delicious for Passover or year round. Serves 4 as an appetizer or 2 as a main.

## Ingredients (17)

### Pizza

- 2 cups peeled and grated potatoes (grated on large holes)
- 1/2 teaspoon salt
- freshly ground **Gefen Black Pepper**
- 1/4 teaspoon garlic powder

- 1/4 teaspoon oregano
- 1 tablespoon Parmesan cheese
- 1 egg, lightly beaten

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## Toppings

- Tonnelli Marinara Sauce
  - pesto sauce
  - salsa
  - grated mozzarella or cheddar
  - goat cheese or feta
  - parmesan
  - sliced olives
  - peppers
  - sundried tomatoes
  - mushrooms
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## Start Cooking

### Prepare the Pizza

1. Preheat oven to 450 degrees Fahrenheit.
2. Once potato is grated, place into kitchen towel and squeeze out all the liquid. Mix potato with remaining ingredients.
3. Place a piece of parchment onto a large cookie sheet and spray with nonstick cooking spray.
4. Form eight small crusts, flattening as much as possible. Alternatively, form into one large crust (approximately nine inches) but it will not be quite as crispy. Spray with additional nonstick spray.
5. Bake for about 15 minutes, until edges are nice and crispy.
- 6.

Remove from oven and top with whatever you'd like. (You can make this a fun family activity.)

7. Bake for an additional 10 minutes, until cheese is nicely melted.