

Recipe

Potato Pizza II

By

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Ingredients

- 6 medium potatoes, boiled peeled and mashed (yields nearly 3 cups of mashed potatoes)
- $\frac{3}{4}$ Tsp salt
- $\frac{1}{4}$ Tsp black pepper
- 3 Tbsp cornstarch/cornflour
- $\frac{1}{3}$ - $\frac{1}{2}$ C tomato sauce (for tomato sauce, see the recipe for pizza under savories)
- $\frac{3}{4}$ C grated cheddar cheese
- $\frac{1}{2}$ C grated mozzarella cheese
- $\frac{1}{2}$ C chopped bell peppers

Seasonings:

- Salt, black pepper, red chili flakes, asafetida powder, olive oil

Preparation

1. In a mixing bowl, combine the potatoes, salt, pepper and cornstarch.
2. Transfer the potato mixture into a greased 8-in x 8-in square baking pan. Pressing gently spread the mixture evenly over the pan.
3. Spread the tomato sauce and sprinkle with cheese. Add the bell peppers. Sprinkle with little salt, pepper, chili flakes, asafetida and few drops of olive oil.
4. Bake in a preheated oven at 375 F/190 C for 15-20 minutes until the top is lightly brownish. Cool before cutting into slices.

Serves

4-5

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