



Colorado Mashed Potato Pizza

Serves – 2 PPL

Prep Time: 10 Minutes

Cook Time: 2-5 Minutes or until desired doneness

Shelf Life: 1 Days

Here's a great recipe to help use up those leftover mashed potatoes:

Ingredients:

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| 1 ea | Pizza Dough Ball, 9 oz wt (for making 12" pizza) |
| ¾ cup | Mashed Potatoes, your favorite recipe |
| ¼ cup | Cheese, Cheddar Blend, Shredded |
| 3 slices | Bacon, applewood, thick sliced, cooked and chopped |
| 2 tbsp | Green Onions, Sliced |
| 3-4 tbsp | Sour Cream, For Garnish |
| 1 cup | Potato Sticks |

Instructions:

- Using leftover mashed potatoes, remove from fridge and warm to room temp
- Preheat your cooking tool as shown below
 - Oven with Pizza Stone – 500° - 550°F
 - Gas Grill with Pizza Stone – Indirect Heat – 550°F
 - Pellet Grill with Pizza Stone – Indirect Heat – 500°F
 - Charcoal Grill with Pizza Stone – Indirect Heat – 550°F
 - Pizza Oven – 650° - 750°F
- Flour pizza peel
- Stretch dough to 12" diameter
- Place dough on floured peel and quickly build as follows
 - Dough
 - Mashed Potatoes – thin layer
 - Cheese
 - Bacon, chopped and cooked
- Bake in cooking tool of choice until desired doneness
- Remove from cooking tool, cut into 4-6 slices and top with
 - Green Onions
 - Sour Cream – dollops
- Potato Sticks