



# *POTATO PIZZA*

By Caterina Romano's Kitchen

## INGREDIENTS

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8-10 large yellow potatoes

¼ cup of olive oil

1 cup of Italian bread crumbs

12 Slices of Mortadella

24 slices of provolone cheese

½ cup of diced olives of choice

12 slices of prosciutto cotto (cooked ham)

¼ cup of Parmigiano Reggiano

## DIRECTIONS

1. **Preheat the oven to 425 DF.**
2. **Use a mandolin to slice your potatoes.**
3. **Prepare a 14" X 20" baking tray lined with parchment paper.**
4. **Brush the surface of the parchment paper with olive oil.**
5. **Sprinkle with a generous amount of bread crumbs.**
6. **Layer your potato slices into rows and cover the whole surface of the baking tray.**
7. **Place the mortadella slices on top of the potatoes leaving 2" uncovered around the baking tray.**
8. **Add the second layer by spreading out the provolone cheese.**
9. **Top with sliced olives.**
10. **Cover with the cooked ham.**
11. **Sprinkle the top with a generous amount of the Parmigiano cheese.**
12. **Place a top layer of sliced potatoes covering all the bottom layers.**
13. **Sprinkle the top of the potato layers with olive oil, bread crumbs and Parmigiano cheese.**
14. **Bake for 45 minutes until the top is golden brown and the bottom is cooked through.**
15. **Before cutting, use a knife to dislodge the sides pf the pizza.**
16. **Cut into 4"squares and serve hot.**