



KIDS POTATO PIZZA

SERVINGS: 4

PREPPING TIME: 5 MIN

COOKING TIME: 35 MIN

INGREDIENTS

- 1kg potato
- Rafiki
- ½ cup tomato pasta sauce
- 200g cheddar & mozzarella cheese
- 50g pepperoni
- 1 bottle of aioli

DIRECTIONS

1. Thoroughly wash and scrub the potatoes until they are very clean.
2. Place the potatoes into a pot of cold, salted water, cover and bring to boil. Boil potatoes until they're tender for about 20 mins.
3. Drain potatoes in a strainer and place back in the warm pot over low heat until the potato skin gets dry.
4. Preheat the oven on 200°C for 10-15 minutes.
5. Grab baking paper and cut into squares, find a flat surface to place the boiled potato, put baking paper on top of it and flatten the potato using your hand or a small plate.
6. Place the potato crust on the wire rack.
7. Spoon on the tomato sauce and sprinkle with cheese, drizzle with aioli and place the pepperoni on the pizza.
8. Bake the pizza in the 200°C oven for 10-15 mins until the potato crust is crispy.
9. Sprinkle Rafiki and enjoy.

