



Rosemary Chicken Potato Pizza (Vegetarian)

Ingredients:

3-4	medium or large potatoes
1 Tbsp.	fresh lemon juice
1 Tbsp.	olive oil
1-2	garlic cloves, minced fine
2 cups	vegetarian chicken of your choice
2 Tbsp.	margarine (melted)
1 ½ cups	mozzarella cheese
½ tsp.	dried rosemary
1 tsp.	dried parsley
Pizza dough of your choice	



Directions:

Peel and slice potatoes in circles approx 1/8-inch thick. Place on a cookie sheet sprayed with non-stick cooking spray. Salt to taste and bake in oven at 375° until fork goes into easily. Remove from oven and set aside.

Stretch pizza dough on a 14-inch pizza pan that has been sprayed with non-stick cooking spray. Spread olive oil and lemon juice on top of dough and spread with a rubber spatula. Cover with finely minced garlic and then the vegetarian chicken. Next, layer potato slices in a circle pattern, each one overlapping the one until entire pizza is covered. Drizzle with melted margarine or olive oil and then cover with mozzarella cheese. Sprinkle with rosemary and parsley. Bake in a 400° oven approx 15-20 minutes or until bottom of crust is golden.

Yields: 12 servings