

Loaded Baked Potato Pizza

Potatoes USA

Everything you love about loaded baked russet potatoes topped on a pizza!

★★★★★ 5 from 1 vote



PREP TIME		COOK TIME	
20 mins		20 mins	
COURSE		SERVINGS	
Appetizer, Main Dish		8	
CUISINE		CALORIES	
American		530 kcal	

INGREDIENTS

- 16 Ounce Prepared pizza dough
- 10 Ounces Cheddar cheese sauce prepared
- 4 Ounces Cheddar cheese shredded
- 10 Ounces Alsum baked russet potatoes sliced
- 6 Ounces Applewood smoked bacon cooked, chopped
- 5 Ounces Sour cream
- ½ Cup Green onions sliced
- 2 Tablespoons Unsalted butter melted
- 2 Ounces Sour cream and onion flavored potato chips crushed

INSTRUCTIONS

1. Preheat the oven to 425°F.
2. Pull and stretch the dough so that a 16-inch round disc is formed. The dough should then be placed on a pizza peel sprinkled lightly with corn meal or flour to prevent sticking.
3. Evenly spread a 10-ounce ladle of the prepared cheddar cheese sauce on the dough, this should be done by starting in the center of the disc and using the back of the ladle to evenly spread it outward. Make sure to leave about 1-inch un-sauced for the crust edge.
4. Sprinkle the cheese evenly on top of the sauce. Followed by 10 ounces of the sliced baked potato.
5. Top the pizza with the cooked and chopped bacon.
6. Place the pizza in the oven on a pizza stone or on the backside of a sheet pan.
7. Cook the pizza for 18-20 minutes, rotating it once halfway through to ensure even cooking.
8. Remove the pizza from the oven and top it with the sour cream and green onions. Brush the crust with the melted butter. Sprinkle the crust with the crushed sour cream and onion flavored potato chips. Cut the pizza into 8 slices. Enjoy!

NUTRITION

Calories: 530kcal	Carbohydrates: 42g	Protein: 20g	Fat: 31g
Cholesterol: 70mg	Sodium: 960mg	Potassium: 333mg	Fiber: 1g
Sugar: 7g	Vitamin C: 6mg		