



BROCCOLI BACON CHEDDAR POTATO PIZZA



A flaky crust spread with alfredo sauce and topped with chopped bacon, shredded cheddar and mozzarella cheese, roasted potatoes and **Tempura Battered Broccoli**.

Yield: 4 Servings

Ingredients:

16 Each	Battered Broccoli with Cheese Flavoring [#0281720], Prepared According To Package Directions	1 Cup	Mozzarella Cheese, Shredded
½ Cup	Alfredo Sauce	1 Cup	Cheddar Cheese, Shredded
16 Inch	Pizza Crust	½ Cup	Potatoes, Sliced
¼ Cup	Bacon, Cooked & Chopped	Garnish	Sour Cream

Directions:

1. Preheat oven to 400°F.
2. Spread the alfredo sauce evenly on the pizza crust.
3. Sprinkle the chopped bacon evenly over the alfredo sauce.
4. Sprinkle mozzarella and cheddar cheeses evenly over the pizza.
5. Place the potato slices evenly over the top of the cheese.
6. Place pizza in the oven for 10-12 minutes.
7. Remove the pizza from the oven and evenly distribute the **Tempura Battered Broccoli** over the top of the pizza.
8. Place pizza back in the oven and allow to cook for another 5-8 minutes.
9. Remove pizza from the oven and drizzle with sour cream.
10. Slice pizza into 8 even slices and serve.

