

Potato Pizza Bites

Submitted by: Karen Kuebler of Dallas, TX

Serves: 12

Prep time: 25 minutes

Cook time: 20 minutes

Total time: 45 minutes

Ingredients

2 large russet potatoes

4 tablespoons butter, melted

1 egg, beaten

½ cup parmesan cheese

1 cup shredded mozzarella cheese

2 ripe tomatoes, peeled and thinly sliced

12 fresh basil leaves

Steps

- Place potatoes in large saucepan with just enough water to cover. Bring to a boil and cook 15 minutes, or until potatoes are tender.
- Drain potatoes. When cool enough to handle, peel and grate.
- In a large bowl, mix melted butter, beaten egg and parmesan cheese. Stir in grated potatoes until well-blended.
- Preheat oven to 350 degrees. Lightly coat interior of cups of a 12-cup muffin tin with cooking spray.
- Press grated potato mixture in bottom and up sides of muffin cups.
- Divide mozzarella cheese evenly between muffin cups. Top cheese with a tomato slice. Place a basil leaf on top of each tomato slice.
- Bake 20 minutes, or until tomato slices are cooked and cheese is golden-brown.



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