

# ALI'S KITCHEN

## Pizza with a Potato Twist!

Layer these Hash Brown Pizza Cups with any combination of your favorite toppings

Column and photos by Ali Carter, Wisconsin Potato Growers Auxiliary

I hesitate to call this a recipe since I'm not offering you specific measurements. I know that makes some people a little nervous (Hi, Mom!). My hope is that the lack of measurements fills you with more freedom than it does fear.

I promise you that you can't mess these up. Use as much or as little pizza sauce as you like, layer with any combination of your favorite pizza toppings, and then sprinkle some shredded cheese on top of it all. It's *easy-peasy*.

*continued on pg. 62*



### INGREDIENTS:

#### Hashbrown Pizza Cups

*Measure with your heart!*

- thawed hash browns
- shredded cheese
- pizza sauce
- your favorite pizza toppings
- 1 egg
- Italian seasoning
- garlic powder



While there are no measurements, I will offer you a guiding glimpse into how I personally concocted our Hash Brown Pizza Cups.

My 20-ounce bag of hash browns made 12 Pizza Cups. I used maybe/ about 1 cup of shredded mozzarella and I'd guess about a 1/2 cup of pizza sauce.

I made the cups using a silicone muffin mat, but any muffin tin will work. Just be sure to grease the muffin tin well to make it easier to remove the pizza cups once they're baked.

I topped our pizza cups with pepperoni, onion, and black olives, but I bet the addition of finely diced bell pepper and mushrooms would have been fabulous. Next time!

**NOW FOR THE NOT-VERY-SPECIFIC RECIPE**

Preheat the oven to 450 degrees.

In a bowl, combine the thawed hash brown potatoes with 1 egg. Mix well. Add any seasoning you'd like (I went with Italian seasoning and a bit of garlic power).

Distribute the potato mixture evenly between the muffin cups. Press the hash browns down and up the sides of each cup to form a well that will hold the sauce and toppings.

Bake the potato cups for 15 minutes.

Remove from the oven. Spoon a bit of pizza sauce into each of the potato cups, add your toppings, and then sprinkle each one with some cheese.

Place them back in the oven and continue baking at 450 degrees for an additional 5 to 10 minutes (you want your veggies warmed through and your cheese melty).

Enjoy! **BCT**

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 Binfront Barriers ..... 45  
 BTU Ventilation..... 42  
 Bushmans' Inc. .... 3  
 CliftonLarsonAllen ..... 50  
 Colorado Certified Potato  
 Growers Association ..... 20  
 Compeer Financial..... 36  
 CoVantage Credit Union ..... 62  
 Heartland AG Systems ..... 16, 55  
 Jay-Mar, Inc..... 57  
 John Miller Farms ..... 63  
 J.W. Mattek & Sons, Inc. .... 27  
 M.P.B. Builders, Inc. .... 31  
 McGowan Rice Construction ..... 29  
 MetLife Investment  
 Management ..... 9  
 Mid-State Truck Service ..... 44  
 Montana Potato Advisory  
 Committee ..... 54  
 National Potato Council..... 2  
 Nelson's Vegetable  
 Storage Systems Inc. .... 18  
 North Central Irrigation ..... 41  
 Nutrien Ag Solutions ..... 38  
 Oasis Irrigation ..... 64  
 Paragon Potato Farms ..... 56  
 Plainfield Trucking ..... 26  
 Roberts Irrigation ..... 15  
 Ron's Refrigeration ..... 40  
 Ruder Ware ..... 32  
 Rural Mutual Insurance ..... 39  
 Sand County Equipment ..... 24  
 Schroeder Brothers Farms ..... 7  
 Solanum International..... 19  
 Swiderski Equipment ..... 49  
 T.I.P., Inc..... 23  
 ThorPack, LLC ..... 51  
 Tolsma USA ..... 5  
 Vantage North Central..... 21  
 Volm Companies..... 13  
 WPVGA Putt-Tato Open  
 Thank You ..... 37  
 WPVGA Support Our Members... 58  
 WSPIA ..... 52

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