ALI'S KICHEN

Pizza with a Potato Twist!

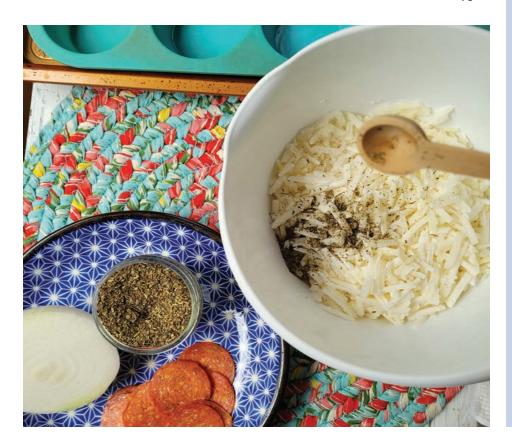
Layer these Hash Brown Pizza Cups with any combination of your favorite toppings

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.

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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

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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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