



# Potato & Meatball Pizza

25 MINUTES | SERVES: 4

## INGREDIENTS

- 400g Peppercorn Extra Lean Meatballs
- 2 garlic cloves, crushed
- 2 pre packaged pizza bases (440g)
- 300g bocconcini cheese, thinly sliced
- 2 small (300g) Desiree potatoes, unpeeled, thinly sliced
- 2 tbsp fresh rosemary leaves

## PREPARATION

1. Preheat oven to 220°C. Line 2 pizza trays with baking paper.
2. In a small bowl combine 2 tablespoons of olive oil and garlic. Brush pizza bases with half of this garlic oil.
3. Top bases with a layer of cheese then potato. Drizzle with remaining garlic oil.
4. Sprinkle with rosemary. Season with salt and pepper. Halve meatballs, place on pizza.
5. Bake for 15 minutes or until bases are browned and crisp. Slice and serve with mixed leaf salad if desired.