

Potato Onion Flat Bread



Ingredients:

- 2 tablespoons olive oil
- 1 small yellow onion, thinly sliced
- 2 yellow potatoes, peeled and thinly sliced
- 2 tablespoons fresh rosemary, or 1 tablespoon dried
- Dash kosher salt and pepper
- 1 pound refrigerated pizza dough.

Directions:

1. Heat oil in skillet; add onion and cook 5-7 minutes, until onion is golden.
2. Transfer onion to a small bowl and combine with potatoes, rosemary, salt and pepper.
3. Roll out pizza dough and shape into a circle. Place on pizza stone or baking sheet.
4. Evenly layer potato and onion mixture on dough.
5. Bake at 450 F for about 20 minutes.
6. Slice into fourths and serve with main course or as an appetizer.

Makes 4 servings.



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