**Potato Pizzas: Red, White and Brie Potato Pizza**



**Description:** Roasted sliced fingerling potatoes, triple cream Brie, honey, fresh thyme, and sea salt.

**Servings:** 8

**Preparation Time:** 20 minutes

**Cooking Time:** 20 minutes

**Total Time:** 40 minutes

**Potato Type:** Fingerling Potatoes

**Course:** Main Entrée

**Ingredients**

* 16-ounce Prepared Pizza Dough
* 8 ounces Sliced Fingerling Potatoes, roasted
* 6 ounces Brie, triple cream
* 3 tablespoons Honey
* 1 tablespoon Thyme, chopped
* 1 teaspoon Sea Salt

**Preparation**

1. Preheat the oven to 425 °F.
2. Pull and stretch the dough so that a 16-inch round disc is formed. The dough should then be placed on a pizza peel sprinkled lightly with corn meal or flour to prevent sticking.
3. Evenly lay the roasted fingerling potatoes on the pizza dough, alternating colors so the pizza is decorative and colorful. Leave about an inch for the crust.
4. Place the pizza in the oven on a pizza stone or on the back side of a sheet pan.
5. Cook the pizza for 18-20 minutes, rotating it once halfway through to ensure even cooking.
6. Remove the pizza from the oven and top it with the brie
7. Return the pizza to the oven for 1-2 minutes. Remove the pizza from the oven, and drizzle it with the honey. Sprinkle the pizza with the chopped thyme, and sea salt. Cut the pizza into 8 slices. Enjoy!



Vitamin C: 6mg