

Potato “Pizza”

Swick

Serves 1 | Active Time: 30 minutes | Total Time: 40 minutes

Preparing to cook

If making the pizza, preheat the oven to 375°F.

Step 1: Preparing to cook

Step 2: Preparing the potatoes

- 2 potatoes, about 1 pound
- Kosher salt
- Freshly ground black pepper

Using a box grater, shred the potatoes on the coarse side. Using your hands, press any liquid from the shredded potato and discard. You should have about 2 ½ cups of shredded potatoes. Season with salt and pepper and, using your hands, mix well.

Step 3: Frying the potatoes

- 3 tablespoons olive oil

Heat the oil in a medium nonstick pan over medium-high heat; add the potato, gently stirring, for about 1 minute, to coat the potato in the oil. Then, spread the mixture out to cover the base of the pan, pressing it to make a flat, thin layer. Reduce the heat to medium, cover and cook until golden brown, 5 to 6 minutes. Flip the potato pancake over and cook on the other side until golden, another 5 minutes. Serve this way as rösti potatoes, pommes Darphin or pommes paillasson.

Step 4: Making the pizza

- 1 large tomato, sliced
- 1 cup shredded mozzarella cheese
- 2 tablespoons chopped chives
- Extra-virgin olive oil, for garnish, optional

Arrange the tomato slices on top of the potatoes and sprinkle with the shredded cheese. Bake until the cheese has melted, 10 to 12 minutes. Garnish with the chives, drizzle with a little extra-virgin olive oil and cut into wedges.

Step 5: Serving

Serve immediately.