



Potato Boat Pizza Recipe

Preparation Time	5
Cooking Time	15
Serving Size	6

Ingredients:

- 500 g potato skin, frozen, approximately 12 pieces
- 1 pouch DEL MONTE Quick 'n Easy Sweet Style Pizza Sauce (115g)
- 1/2 cup sour cream

FOR THE TOPPINGS

- 1/2 cup button mushroom, canned, sliced
- 6 slice bacon, sliced, fried until crunchy
- 1/2 cup bell pepper, red, cut into cubes
- 1 cup cheese, grated

Preparation:

1. Bake or toast potato skin in oven toaster for 3 minutes. Spread DEL MONTE Quick 'n Easy Sweet Style Pizza Sauce, and sour cream on top, then top with remaining ingredients.
2. Bake for another 3 minutes.

Chef's Tip

If frozen potato skins are unavailable, you can use whole potatoes by cutting it lengthwise then boiling it and scooping out the potato flesh, leave 1/4-inch of potato from the skin so that the potato can hold its shape. You can use the flesh for making mashed potatoes.

Lusog Notes

This Potato Boat Pizza snack recipe contains calcium which helps maintain healthy bones and teeth. Calcium is also important in blood clotting and in the development and function of the nervous system.