



INGREDIENTS

- 2 leeks
- 2 red potatoes
- 2 cloves garlic, minced
- 1 Tbsp olive oil
- 1 pizza dough, store-bought or homemade
- 1 Tbsp chopped fresh rosemary
- ½ cup full-fat coconut milk
- salt and pepper to taste

DIRECTIONS

Preheat oven to 425°F. Slice the leeks thinly. Using a mandolin, slice the potatoes. Heat the oil in a pan over medium heat. Add the leeks and garlic and cook until soft. On a floured surface, stretch or roll out the pizza dough. Place dough on to a greased pizza pan. Layer leek mixture onto dough and then layer the sliced potatoes on top. Sprinkle the rosemary over the potatoes and season the entire pizza with salt and pepper. Drizzle the coconut milk over the toppings and place the 'za in the oven. Cook 35 minutes or until the dough has risen and the potatoes look crisp. Enjoy!



The Potahto Lovers of Manitoba are passionate potato advocates brought together for a common and delicious cause: to educate the public on the many health benefits of potatoes.