



Pizza Smashed Potatoes



1/4th of recipe: 198 calories, 3.5g total fat (2g sat. fat), 509mg sodium, 32g carbs, 4g fiber, 4g sugars, 10g protein

Prep: 10 minutes **Cook:** 1 hour



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Ingredients

1 1/2 lbs. (about 20) small baby red potatoes, scrubbed clean
3/4 cup canned crushed tomatoes
1/2 cup shredded part-skim mozzarella cheese
1 oz. (about 16 pieces) turkey pepperoni, chopped
Seasonings: garlic powder, onion powder, salt, black pepper, Italian seasoning
Optional toppings: sliced black olives, chopped fresh basil

Directions

Preheat oven to 450 degrees. Spray a baking sheet with nonstick spray.

Bring a large pot of water to a boil. Add potatoes. Once returned to a boil, reduce heat to medium. Cook until tender, 15 - 20 minutes.

Drain and dry potatoes. Evenly place on the baking sheet. With a fork or potato masher, gently smash until flat.

Spray with nonstick spray, and sprinkle with 1/2 tsp. each garlic powder and onion powder, and 1/4 tsp. each salt and pepper.

Bake until golden brown and crispy, about 20 minutes.

Meanwhile, in a medium bowl, mix canned crushed tomatoes with 3/4 tsp. each garlic powder, onion powder, and Italian seasoning.

Move potatoes to the center of the sheet. Top with seasoned tomatoes, cheese, and pepperoni.

Bake until cheese melts, about 3 minutes.

MAKES 4 SERVINGS

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