

Potato Leek Pizza

Make this once and you will wonder why you ever ate pizza any other way. The potatoes slices turn golden and crispy on top and soft and creamy where they lay against the earthy layer of greens. I like a bit of the heat that red chili pepper flakes offer, but adjust according to your preferences. Play around with the greens and allium addition, leeks, shallots, sweet onions and red onions will each bring their own unique signature.

Ingredients

- 1 large or 2 medium potatoes, slice thin as you can
- 2 leeks, cut lengthwise, wash and sliced thin
- 1 bunch of kale, strip from the stems and chiffonade (spinach and chard also work well)
- Sea salt
- Red pepper flakes
- Olive oil
- Fresh or dried thyme

Directions

1. Place potato slices in a bath of ice water and allow to sit for atleast 15 mins.
2. Steam or blanch greens until just tender. Drain and dry well, removing all water.
3. In a heavy skillet over medium heat warm oil. Add leeks, saute until soft, watching not to burn. Add red pepper flakes, kale and a bit of salt to taste. Cover and allow the greens and leeks to cook until quite soft. Drain off any accumulated liquid. Set aside to cool.
4. Drain potato slices and lay out on a dishtowel to dry.
5. Preheat oven to 450 degrees

6. On a sheet of parchment dusted with brown rice flour roll out this GF pizza dough or dough of your choice to desired thickness.
7. Pile on the cooked greens, smoothing the top.
8. In a bowl gently toss potato slices with a bit of oil to coat evenly.
9. Covering the full size of the pizza, layer potatoes in rows if your crust is a rectangle like mine or in a circular fashion if it is round.
10. Sprinkle with thyme, a bit of sea salt and slip it onto a preheated pizza stone or preheated sheet pan in a very hot, 450 degree oven for 30-40 mins. Cooking time will vary depending on the thickness of your crust. I bake mine in a convection toaster oven and it is often ready after 25 minutes. Allow to sit for 5 mins and slice to serve.