



Sweet Potato Pizza



Prep Time: 10 min Cook Time: 20 min Serves: 4-6

Ingredients:

- 2 sweet potatoes
- 1 Tbsp olive oil
- ¼ cup shredded mozzarella cheese
- Toppings of your choice (kale, peppers, tomato)
- Pizza sauce (try our Easy Peasy Pizza Sauce recipe!)

Instructions:

1. Set oven to 450°F.
2. Slice sweet potato into ½ inch thick round pieces. This can be tricky, make sure you have a sharp knife and ask for help if you need it.
3. Coat sweet potatoes in oil.
4. Arrange them on a tray and bake for 15-20 minutes.
5. Remove the tray from the oven and turn the broiler on.
6. Spread each sweet potato round with about ½ Tbsp of pizza sauce.
7. Add veggies on top and then sprinkle with cheese.
8. Broil for 3-5 minutes. Keep a close eye on it, be careful not to burn them.
9. Remove from oven. Serve while still warm, but not too hot!

**You can also use
Zucchini or
eggplant as the
pizza base!**

Zucchini and eggplant will only take about 10 minutes to cook in step 4.