

# Pizza with Artichoke Tomato Sauce, Potatoes and Feta Cheese



## Ingredients:

1		Pizza crust, fresh or frozen
1	c	<i>Nana</i> Pasta Sauce ( <i>Artichoke</i> )
6	oz	Feta cheese, crumbled
1	lg	Potato, diced and boiled until fork-tender
¼	ts	Garlic Salt (for the potato)
1	T	Olive Oil (for the potato)
		Parmesan and Chili Flakes for serving

## Preparation:

Prepare the pizza crust. Prepare the potatoes as described above, and then gently fold in the garlic salt and olive oil. Preheat oven to 260°C.

Spread the *Nana* Pasta Sauce (*Artichoke*) over the pizza crust, leaving ½-inch clean around the edge for the crust. Distribute the feta cheese evenly over the pizza. Top with the potatoes.

Bake in a 260°C oven for 15- to 20-minutes, or until the cheese begins to form golden patches. Remove from oven, slice, and serve with condiment bowls of parmesan cheese and chili flakes.

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**Variations:** You can add sliced pepperoni (spicy salami) or Italian sausage – be careful not to add too much meat, as it may overpower the artichoke flavor. If adding pepperoni, lay the slices down before the potato. You can also try this with mozzarella cheese instead of the feta, or a combination of the two. But again, the reason for using feta is to not overpower the artichoke.

For best results always use *Nana* Pasta Sauce.