



potatoes | avocados | fruits | vegetables | grains

fall harvest

SWEET POTATO & BACON ALFREDO PIZZA



ON-TREND: SHARABLES

INGREDIENTS (10 40-OZ. PIZZAS)

2 - 1/2 oz.	Sage or Flat Leaf Parsley, stems removed
For Frying	Vegetable Oil
To Taste	Salt
10	14" Pizza Crust, par-baked or proofed
40 fl. oz.	Alfredo Sauce, prepared
7-1/2 lbs.	Fontina Cheese, shredded, divided
20 oz.	Peppered Bacon, cooked, diced
80 oz.	RoastWorks® Sweet Potatoes
5 oz.	Green Onions, thinly sliced
20 fl. oz.	Balsamic Glaze, prepared

PREPARATION

1. Preheat 1" oil in a large saucepan to 350 degrees F. Fry batches of 3 to 5 herb leaves in oil for about 15 seconds or until bright green and crisp. Do not brown. Transfer with a slotted spoon to drain on a paper towel. Season with salt.
2. For each pizza, place one crust onto a well-oiled pizza screen. Spread crust evenly with 4 fl.oz. alfredo sauce, 8 oz. of Fontina cheese, 2 oz. of bacon, 8 oz. **Simplot RoastWorks® Sweet Potatoes** and 1/2 ounce of green onion over the crust. Sprinkle with 4 more ounces of Fontina cheese. Bake in an oven preheated to 450-500 degrees F until oven until golden brown and cheese is bubbly.
3. Finish pizza with 1/2 oz. fried herb and drizzle with 2 fl. oz. balsamic glaze.

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