

## Potato Pizza Bites

### INGREDIENTS

- Approximately 2 - 3 cups [Strohauer Farms](#) fingerling potatoes
- 4TBS olive oil
- 1TBS Himalayan Sea salt
- 1TBS oregano
- 1/2C pepperonis, chopped
- 1/4C parmesan cheese

1. Preheat oven to 350°F.
2. Meanwhile, fill large stove top pot with water and bring to boil.
3. Add potatoes and boil for about 15-20 minutes or until softened.
4. Remove potatoes from stove and strain.
5. Immediately place in an ice bath (bowl of ice and cold water) or run under cool water until potatoes chilled. This process helps boost the resistant starches in the potatoes.
6. Dry off potatoes and add them to a mixing bowl, coating with oil, sea salt, and oregano.
7. Transfer potatoes to a baking sheet and gently press each potato with the palm of your hand until "smashed".
8. Drizzle potatoes with a little extra oil then roast in oven for about 10-12 minutes or until slightly golden and crisp.
9. Remove from oven, flip potatoes to other side, then top with pepperonis and parmesan.
10. Option to sprinkle with a little added oil then place back in oven for another 5-7 minutes until cheese is melted and are crisp on this side.
11. Remove from oven, serve with a side of marinara sauce and enjoy!