

POTATO PIZZA WITH HAM AND OLIVES

2 persons / 571 kcal per portion

Ingredients:

- 400 grams potatoes, floury
- 250 grams cherry tomatoes
- 3 eggs
- 50 ml milk
- 2 teaspoons Italian herbs (dried)
- 2 teaspoons parsley (dried)
- 1 pinch of ground black pepper
- 1 pinch of sage (dried)
- ½ teaspoon of salt
- 60 grams green olives without pits (drained)
- 100 grams ham strips
- 75 grams pizza cheese



Preparation:

Boil potatoes for 10 minutes in water with salt, take them out of the pan and let it cool slightly. Preheat the oven to 200°C. Wash and halve the tomatoes. Slice the potatoes. Beat eggs with milk and herbs in a bowl. Stir in the potato. Spread the potato-egg mixture in a cake pan of 24 cm. Spread the ham, tomatoes and olives on potato slices and sprinkle with cheese. Bake potato pizza in 25 minutes until golden and brown.