

POTATO PIZZA WITH HAM AND OLIVES

2 persons / 564 kcal per person

Ingredients:

- 400 grams of floury potatoes
- 250 grams trays of cherry tomatoes
- 3 eggs
- 50 ml semi-skimmed milk
- 1 tablespoon of Provencal herbs
- 60 grams of green olives without stone
- 100 grams of ham strips
- 75 grams of pizza cheese
- pepper and salt



Preparation:

Boil the potatoes for 10 minutes, remove it from the pan and let it cool slightly. Preheat the oven to 200 °C. Wash and halve tomatoes. Cut potatoes into slices. Beat eggs with milk, Provencal herbs, salt and pepper in a large bowl. Stir in the potato. Spread potato and egg mixture in quiche form. Spread ham, tomatoes and olives over potato slices and sprinkle with cheese. Potato pizzas are done in 25 minutes and bake until golden brown.

Nutritional value per person:

Energy:	564 kcal
Protein:	32.3 grams
Carbohydrates:	44.4 grams
- including sugars:	8.7 grams
Fat:	27.0 grams
Fiber:	6.6 grams
Salt:	4.0 grams