Red Potato Pizza with Whole Wheat Crust

This is a great recipe that makes a hearty dinner for a cold night, as well as saving you money and time by using left over potatoes and bacon from dinner and breakfast before.

QUICK AND EASY WHOLE WHEAT PIZZA CRUST

INGREDIENTS
2 c. whole wheat flour
1 pkg. or 1 tbsp. active dry yeast
3/4 tsp. salt
1 c. warm water
1 tbsp. olive oil
1 tsp. honey

RED POTATO PIZZA

INGREDIENTS
1 packet light ranch dressing mix
1 c. skim milk
1 c. light/fat free mayonnaise
3 baked red potatoes (medium size) (pre-baked, best if baked and refrigerated over night)
5 long turkey bacon strips (cooked beforehand)
3/4 c. skim mozzarella cheese
1/2 c. skim cheddar cheese
1/4 c. chopped chives

DIRECTIONS

Preheat oven to 450º
Mix the ranch dressing packet, milk, and mayonnaise according to directions on packet. Chill in refrigerator.
Pour flour into a large mixing bowl.
Add yeast and salt.
Mix well.
Add water, oil and honey; mix well.
Cover with a moist cloth and place in a warm spot for 10 minutes to rise.
While dough is rising, slice the already baked red potatoes into 1/4 inch thick rounds.
Remove dough and punch down and press into a greased pizza pan or square sheet.
Bake at 450 degrees for 5 minutes to pre-bake.
While crust is pre-baking, chop the cooked turkey bacon into inch pieces.
Once crust has pre-baked, remove from oven and apply ranch as pizza sauce.
Lay the potato circles on the pizza.
Sprinkle the bacon slices evenly over the pizza.
Drizzle extra ranch on top (if desired).
Sprinkle the mozzarella cheese over the pizza, and finish by evenly sprinkling the cheddar over the top.
Place in the oven for 10 minutes, or until the cheese is bubbly and slightly browned.
When the pizza is ready, remove from the oven and sprinkle the chives over the top. Enjoy!