



Gold Rush Pizza

Servings: 50

Directions

1. Preheat oven to 350
2. Steam sweet potatoes 5-7 minutes, until lightly softened. Drain and cool.
3. Steam kale 2-3 minutes, drain.
4. Drain half the juice from tomatoes, discard. Add garlic to tomatoes & remaining juice.
5. Place pizza crust on baking sheets. Divide tomato mixture evenly across each of the pizza doughs.
6. Layer each crust with kale, sweet potatoes, chicken, and cheese.
7. Mix garlic powder and oil together and brush on edges of each crust.
8. Bake at 350 for 15-20 minutes. 10 slices per pizza.

Ingredients

- 1 gal of sweet potato, raw,
1/3" cubes
- 1 gal of kale, raw, chopped
- 3/4 cup of garlic, raw, diced
- 2-1/4 qts of tomatoes, canned,
diced, reduced sodium
- 5 pizza crusts, par baked,
round 16"
- 3-1/4 lbs of chicken, frozen,
diced
- 3 lbs of mozzarella, shredded,
lite
- 3 TB of canola oil
- 2 tsp of garlic powder

Recipe courtesy of

Sartell-St.Stephen Public Schools, Minnesota