

## POTATO, RED ONION, ARUGULA AND BRIE PIZZA

from the **Earth to the Table** cookbook

*(for one 14 inch or two 8-10 inch pizzas)*

### Ingredients

**pizza dough**, either homemade or dough from the store  
(check in the section with the cheese)

3 Tbsp **olive oil**

2 cups sliced **red onions**  
**salt** and **pepper**

12 oz **red potatoes**, thinly sliced

½ cup grated **Parmesan cheese**

6 oz **Brie**, thinly sliced

1 cup loosely packed **arugula leaves**

1 medium **red bell pepper**, charred, peeled and finely chopped

### Instructions

1. Cut the pepper in half, seed it, place it cut-side down on a baking sheet, and broil until the skin is charred black. Once it cools, the skin should peel off very easily.
2. Prepare pizza dough. Preheat oven to 500° F.  
In a deep, heavy-bottomed pan, heat the olive oil and sauté the onions until crisp-tender (3–5 mins). Season to taste with salt and pepper and set aside.
3. In a medium sauce pan, blanch the potatoes in lightly salted boiling water until crisp-tender, approximately 3 mins. Cool in ice water to stop the cooking, drain and pat dry.
4. Sprinkle the Parmesan cheese over the dough. Layer the potatoes evenly on top, followed by the onions and slices of Brie. Season to taste with salt and pepper.
5. Bake the pizza for 12 to 15 minutes on the top rack.
6. Out of the oven, scatter the arugula and red pepper on top and serve immediately.