

Kitchen's Potato Pie

THM-Friendly: E

2 Servings

Make one batch of my [Pizza Crust](#).

- 2 medium-sized red potatoes
- 3 slices chicken or turkey bacon (one gram of fat per slice), cooked and cut into small pieces
- 1 onion, sliced thinly
- 2 tsp. THM [Super Sweet](#)
- 1/2 cup water
- 1/2 ounce gruyere, shredded
- 1/2 ounce mozzarella, fresh and shredded
- 1 tsp. olive oil
- 1/4 tsp. each garlic powder, onion powder, and [mineral salt](#)
- 1/2 cup balsamic vinegar

Slice potatoes very thinly and roast at 350 degrees until tender (about 10 minutes). They don't need to be crispy, just tender. Sauté onions in some cooking spray and when they begin to brown, add water and Super Sweet. Cook on low until nicely caramelized.

Grill pizza crust on one side on a hot grill until grill marks start to show (or you can cook in the oven if preferred). Flip over, brush with oil, and sprinkle with seasonings. Layer with cooked potatoes, onions, cheese, and bacon. Grill an additional 3-4 minutes.

Cook balsamic vinegar on low for about 5 minutes or until reduced to a thin syrup. Drizzle over the cooked pizza.

enJOY!

