



Rosemary Chicken Potato Pizza (vegan)

Ingredients:

3-4	medium or large potatoes
2 cups	water
2 Tbsp.	McKay's Chicken Style Seasoning or 2 imitation chicken bouillon cubes
1 cup	soy curls
1 Tbsp.	fresh lemon juice
1 Tbsp.	olive oil
1-2	garlic cloves, minced fine
2 Tbsp.	margarine (melted)
½ tsp.	dried rosemary
1 tsp.	dried parsley
salt to taste	

Pizza dough of your choice
1 Tbsp. corn meal



Directions:

Peel and slice potatoes in circles approx ⅛ inch thick. Place on a cookie sheet sprayed with non-stick cooking spray and bake in oven at 375° until fork goes into easily. Remove from oven and set aside.

In a mixing bowl, place 2 cups of boiling water and McKay's Chicken seasoning or bouillon cubes. Add soy curls. Stir and let set for 30 min. then drain, squeezing out excess liquid.

Stretch pizza dough on a 14-inch pizza pan that has been sprinkled with corn meal. Spread olive oil and lemon juice on top of dough and spread with a rubber spatula. Cover with finely minced garlic. Next sprinkle soy curls that have been seasoned with the chicken seasoning. Next, layer potato slices in a circle pattern, each one overlapping the one until entire pizza is covered. Drizzle with melted margarine or olive oil. Sprinkle with rosemary and parsley and salt to taste. Bake in a 400° oven approx 15-20 minutes or until bottom of crust is golden.

Yields: 12 servings

*** I tasted something similar to this at a restaurant in Boston and I would always order it without the meat. When I moved to Knoxville the restaurant was too far away so I decided to make this at home. I chose soy curls because it absorbed the chicken flavoring that I gave it and I also liked the meat like texture. Don't get carried away on the rosemary though, because a little goes a long way!*

–Brenda Walsh