



## Country Pizza with Potato, Ham & Onion

### Ingredients:

Serves 4

- 3 tablespoons butter, divided
- 3 cups potatoes, sliced  $\frac{1}{4}$  inch thick
- 2 sweet onions, sliced  $\frac{1}{4}$  inch thick
- 1 tablespoon chopped garlic
- $\frac{1}{2}$  teaspoon each, salt & pepper
- 1 (16-oz.) pre-baked pizza crust
- 1 cup (4 oz.) shredded Evalon aged goat cheese
- 8 thin slices (4 ounces) deli ham
- 8 slices Wisconsin Provolone cheese
- $\frac{1}{2}$  (2 oz.) grated Wisconsin Parmesan
- $\frac{1}{2}$  cup shredded Evalon
- $\frac{1}{4}$  cup chopped Italian parsley (cilantro)

### Cooking Directions:

Preheat oven to 400 degrees F. In a large skillet, heat 2 tablespoons of butter; add potatoes, onions, garlic, and seasoning. Cook over medium heat for 12-15 minutes, turning occasionally. Stir in remaining butter, and cook until potatoes are golden brown, 5-7 minutes.

Place pizza crust on a baking pan. On the crust, sprinkle the Evalon, top with ham slices. Place potato mixture over ham; top with Provolone slices. Sprinkle with Parmesan, Evalon and parsley. Bake directly on oven rack for 15-20 minutes, or until the cheese is melted.

For more great information about cooking with Evalon Cheese visit:

[www.laclarefarm.com](http://www.laclarefarm.com)