

## Tropical Cheddar Pizza

Individual pizzas made with boboli crust and a savory sweet potato puree as a base produce an unusual offering at suppertime. Various toppings make this boboli a refreshingly quick meal and a welcome change from a traditional pizza.

slices Canadian bacon  
1 tablespoon olive oil  
8 slices pineapple  
Sweet Potato Base  
4 6-inch boboli crust  
1/2 cup mixed shredded cheddar  
and Monterey Jack cheeses

Preheat oven to 450°F. In a large sauté pan lightly brown bacon slices. Remove to a cutting board and cut into wedges. Cut pineapple into similar sized triangles. Spread sweet potato puree evenly over boboli crust and arrange pineapple and Canadian bacon pieces in a decorative pattern. Sprinkle cheese over boboli.

Bake 10-15 minutes until golden brown and bubbly. Cut into wedges.  
Makes 8 servings

### **Nutrition Information per serving (1/2 pizza):**

Calories 326; Protein 13g; Carbohydrates 42g (50% Calories from Carbs); Fiber 2g; Total Fat: 13g (35% Calories from Fat); Vitamin A 563 RE; Vitamin C 19mg; Vitamin E <1 mg.

### **Sweet Potato Base**

2 small sweet potatoes  
2 cloves garlic, peeled  
3 tablespoons butter  
1/2 teaspoon salt  
1/4 teaspoon freshly ground pepper

Peel sweet potatoes or quarter. Place in a medium saucepan with whole garlic cloves and water to cover. Bring to boil and simmer 10-15 minutes until softened. Drain and puree in food processor with butter, salt and pepper.