

**Steak and Potato Pizza**  
Courtesy of [Our Family Eats](#)

*Leftovers are Susan Schuman's (of Our Family Eats) best-kept secret for getting dinner on the table quickly during midweek mayhem, but she doesn't serve the same dish twice. Susan uses leftover ingredients, like the steak and potatoes on this pizza, to create a new dish the whole family will love. Tip: This recipe makes enough dough for two pizzas so if the kids prefer their pizza plain, top one with just potatoes and cheese.*

Prep time: 30 minutes

Rise time: 1 hour

Cook time: 10 to 15 minutes

**Dough:**

3 cups bread flour

1 cup lukewarm water

1 tablespoon extra virgin olive oil

1 teaspoon sea salt

1/2 teaspoon honey

1 packet instant dry yeast

**Pizza:**

1 1/4 pounds Yukon Gold potatoes

1/2 pound skirt steak\*

Salt and pepper to taste

1 1/2 cups shredded mozzarella cheese

4 cloves garlic, minced

1 (5-oz.) package crumbled blue cheese

2 tablespoons chopped fresh rosemary

Place *all* dough ingredients in a food processor. Process for 30 to 60 seconds or until mixture forms a ball. Place in a lightly oiled bowl loosely covered with a damp cloth. Let rise in a warm spot for 1 hour. (To save time, a 14-oz. ball of pre-made pizza dough may be substituted.)

Place potatoes in a microwave-safe bowl. Cover and cook on HIGH for 8 minutes or until potatoes are tender (potatoes may be cooked 1 to 2 days ahead and stored in the refrigerator until ready to use.) Let potatoes cool and slice 1/8-inch thick.

Preheat grill to medium-high. Grill steak for 3 minutes on each side or until rare. Cut across the grain into thin, bite-size strips; season with salt and pepper and set aside.

Preheat oven to 450°F. Divide dough into 2 pieces and roll each into a 12 to 14-inch circle on a lightly floured board. Place on 2 parchment-lined baking sheets or pizza pans. Top evenly with cheese, potatoes, garlic, steak and blue cheese. Bake for 10 to 12 minutes or until cheese is lightly browned. Remove from oven and sprinkle with rosemary. Makes 8 servings.

*\*Leftover cooked steak works well for this or substitute 1 large thinly sliced Vidalia onion for steak to make a vegetarian version.*

*Nutritional analysis per serving (with steak topping):*

Calories: 440, Fat: 15g, Saturated Fat: 7g, Trans Fat: 0g, Cholesterol: 45mg, Sodium: 810mg, Potassium: 225mg, Carbohydrates: 52g, Fiber: 2g, Sugar: 1g, Protein: 23g, Vitamin A: 6%, Vitamin C: 30%, Calcium: 25%, Iron: 20%

*Nutritional analysis per serving (without steak topping and with onion):*

Calories: 420, Fat: 14g, Saturated Fat: 7g, Trans Fat: 0g, Cholesterol: 35mg, Sodium: 850mg, Potassium: 163mg, Carbohydrates: 56g, Fiber: 3g, Sugar: 2g, Protein: 19g, Vitamin A: 8%, Vitamin C: 35%, Calcium: 30%, Iron: 15%