



## UNIT 9 - Recipe 27

## Potatoes Pizza with Hummus, Rucola

for 2 Persons

### Quantity / Ingredients

|       |              |
|-------|--------------|
| 400 g | potatoes     |
| 300 g | vegan cheese |
| 100 g | tomatoes     |
| 100 g | onions       |
| 120 g | rucola       |
| 50 g  | hummus       |
| 50 g  | tahini       |
| 1 Tps | Hot sauce    |
| 40 g  | olive oil    |

### Preparation:

- Wash potatoes, peel and cut into thin slices, we take the oven plate with cooking paper and put potatoe slices on it, then grated cheese, then sprinkle with a little olive oil and put it in the oven at a temperature of 200 d for 10 min.
- After taking it out of the oven, we turn it and mind it well with a mixture of hummus and tahini and put tomatoe slices, onion slices, rucola and hot sauce.





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