

Cowboy Pizza

1-1/3 lbs (4 medium) potatoes peeled and cut into ¼ inch slices

1 package (10 ounces) refrigerated, prepared pizza dough

1 lb lean ground beef

1 cup prepared barbecue sauce, divided

1 small green bell pepper, cut into ¼ inch strips

1 cup shredded cheddar cheese

Heat oven to 425F

Place potatoes in shallow 1 ½ to 2 quart microwave safe dish; cover with plastic wrap, venting one corner.

Microwave on high 8 to 10 minutes until just tender and set aside.

Coat 12 inch round pizza pan with vegetable cooking spray

Press dough evenly into pan; prick all over with fork

Bake for 10 minutes; set aside.

Meanwhile, in large non stick skillet over medium heat, sauté beef until brown; drain fat.

Mix in ¾ cup barbeque sauce.

To assemble pizza, spread beef mixture over crust; top evenly with potatoes and bell pepper.

Drizzle with remaining ¼ cup barbeque sauce.

Sprinkle with cheese.

Bake 10 to 15 minutes until hot throughout and cheese is melted.

Cut into 8 wedges.

