



# Traditional Smokin' Oyster Potato Pizza

Serves 4

- 1 large 10 to 12-inch store bought pre-made pizza crust
- 2 tbsp (30 ml) extra-virgin olive oil
- 2 to 3 cloves garlic cloves, thinly sliced
- 1 package (5 oz/143g) Traditional Flavoured Smoked Oysters**
- ½ tsp (2 ml) red chili flakes
- 3 medium waxy potatoes (like Yukon Gold), about 1 lb, cooked and thinly sliced
- ½ cup (or more, to taste) store bought Alfredo sauce
- 1 cup (250 ml) shredded gruyere cheese or Tex-Mex Blend
- 1 tsp (5 ml) fresh thyme leaves
- sea salt and freshly ground pepper to taste



Preheat oven to pizza crust oven directions (375F).

Place pizza shell on a round pizza screen or baking rack set on a baking sheet. Brush the shell with 1 tbsp (15 ml) of the olive oil, then sprinkle with the garlic slices, chopped Smokin' Oysters and red chili flakes. Cover with the potato slices, then drizzle with the alfredo sauce and remaining olive oil and oyster oil. Sprinkle with the cheese and fresh thyme leaves, crushing them as your sprinkle. Season liberally with fresh ground pepper and lightly with sea salt.

Bake in the centre of the oven until dough is golden at the edges and the cheese has melted, about 9 to 12 minutes. Remove and let sit a couple minutes before cutting and serving.

