



INDIVIDUAL SHRIMP SCAMPI PIZZAS

An Italian favorite gets updated with delicious SeaPak shrimp scampi in these individual sized pizzas.

Yield: 4



INGREDIENTS

- 1 pk. 12 oz SeaPak Shrimp Scampi, frozen
- 1 lb store bought pizza dough, fresh or frozen (thawed)
- 1 C diced grape or cherry tomatoes
- 1/2 C Shredded Mozzarella Cheese
- 1/2 C Grated Parmesan Cheese
- zest of 1 lemon
- 1 C Arugula

DIRECTIONS

- 1 Preheat oven to 450°F. Spray two large baking sheets with non-stick cooking spray and set aside.
- 2 Divide the pizza dough into 4 equal pieces, and using your hands, stretch each into a 6-inch pizza crust. Place the crusts on the baking sheets.
- 3 Prepare scampi according to package directions and keep warm. Brush some of the warm scampi juice on each of the dough discs and top with the diced tomatoes.
- 4 Bake for 15 minutes, rotating the sheets from top to bottom to ensure even cooking. After 15 minutes remove from the oven and divide the shrimp scampi between the 4 pizzas.
- 5 Top each with mozzarella cheese and put back in the oven for another 3-5 minutes.
- 6 In a small bowl, toss the Parmesan cheese, lemon zest and arugula. Remove the pizzas from the oven (the crust should be a golden brown). Top each pizza with the arugula mixture and serve.