



SHRIMP POCKETS WITH MOZZARELLA, BASIL, AND ROMA TOMATOES

Think of it as a shrimp calzone with juicy tomatoes and fresh basil

Yield: 4 Servings

INGREDIENTS

	Cooking Spray
1 lb	Frozen pizza or bread dough, thawed according to package directions
2 Item	Roma tomatoes, chopped
4 tbsp.	Parmesan cheese, grated
1/3 C	Fresh Basil, Chopped
1 C	Shredded Mozzarella Cheese
1 pk.	12oz SeaPak Shrimp Scampi, frozen



DIRECTIONS

- 1 PREHEAT oven to 425°F. Coat a large baking sheet with cooking spray.
- 2 PREPARE shrimp according to package directions. Halve each shrimp crosswise and reserve scampi sauce in skillet for later use. Transfer shrimp to a large bowl and add mozzarella cheese, basil, tomatoes, and 2 tablespoons of the Parmesan cheese. Set aside.
- 3 DIVIDE dough into four equal pieces and roll each piece into a ball. Roll each ball into a 6-inch round. Mound 1/4 of the shrimp mixture onto half of each round, leaving one side un-topped
- 4 FOLD over the un-topped side of dough, covering the filling and making a half moon. Pinch the edges together to seal and transfer pockets to prepared baking sheet.
- 5 BRUSH the surface of pockets with some of the reserved scampi sauce, keeping the remaining sauce for dipping. Sprinkle remaining Parmesan cheese over top. Using a sharp knife, make a few slits on the top of each pocket
- 6 BAKE 12 to 15 minutes, until golden brown. Cool 5 minutes before serving