

HIGH THAI'D SHRIMP

Pizza Size: 8 inch

Yield: 1-2 servings

Ingredients:

5 oz Pizza Dough

1 ½ Tbsp Sweet Chili Sauce

3 Tbsp (1/4 c) Red Onions, diced

½ c Mozzarella, blended Cheese, shredded

2 oz (1/3 c) Bay Shrimp, drained

2 Tbsp Fresh Basil, chiffonade or freshly torn

2 Tbsp Fresh Green Onions, finely sliced

Recipe and Photograph created by Lori Dodds, RDLD

3 ½ oz Fresh Tomatoes (4 thin slices or ¾ c diced)

Garlic oil, seasoned with dried herbs, optional



Directions:

Preheat pizza stone in 450 degree oven

Lightly dust pizza dough with flour, and roll out to desired thickness.

Sprinkle cornmeal onto hot pizza stone.

Transfer pizza onto preheated stone.

Brush pizza skin with sweet chili sauce, avoiding 1" outside edge

Layer the following ingredients, starting with diced red onions, drained/patted dry bay shrimp, and shredded cheese.

Bake in oven for approximately 10-12 minutes or until bubbly and golden brown.

Brush outer edge lightly with seasoned garlic oil if desired.

Garnish with fresh basil, green onion and tomatoes.