



Seafood Pizza



4 Servings



30 minutes

Ingredients :

- Pizza dough
- Olive oil
- Garlic
- Mozzarella cheese
- Shrimp
- Calamari rings
- Red pepper flakes
- Salt
- Black pepper
- Fresh parsley
- Lemon zest



Instructions :

1. Preheat the oven to 475°F and place a pizza stone or baking tray inside to heat .
2. Roll out the pizza dough on a lightly floured surface into a thin round base .
3. Brush the dough lightly with olive oil and spread minced garlic evenly over the surface .
4. Sprinkle mozzarella cheese evenly across the dough , leaving a small border around the edges .
5. Arrange shrimp and calamari evenly over the cheese layer .
6. Season with salt , black pepper , and a light pinch of red pepper flakes .
7. Transfer the pizza to the hot stone or tray and bake for 10 to 12 minutes until the crust is golden and seafood is cooked through .
8. Remove from the oven and finish with fresh parsley and lemon zest before slicing and serving .