

Shrimp Scampi Pasta



INGREDIENTS

- 2 tablespoons olive oil
- 2 tablespoons unsalted butter
- 3 large cloves fresh garlic minced
- .25 cup white wine substitute seafood stock if desired
- 1 lemon zest and juice
- 1 pound 16 count fresh shrimp peeled, deveined, and rinsed
- 1-pound fresh pizza dough
- 1 cup shredded mozzarella cheese
- .25 cup grated Parmesan cheese
- .75 teaspoon Italian seasoning

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INSTRUCTIONS

1. Place baking stone in oven and preheat to 500 degrees for ONE HOUR!
2. In a large skillet, melt butter and oil over medium-low heat. Add the garlic and lemon zest, cook for one minute.
3. Add the wine and lemon juice, simmer for 2 minutes.
4. Add shrimp and cook only until pink. Remove from pan and set aside.
5. Roll out pizza dough. Place on a cornmeal or parchment paper lined pizza peel.
6. Brush dough with garlic-lemon sauce from pan. Be generous. but you don't want your pizza to look like a lake.
7. Top with shrimp, mozzarella cheese, Parmesan cheese, and sprinkle with Italian seasoning.
8. Slide pizza onto preheated baking stone and bake for 8 to 10 minutes, until cheese is bubbly.
9. Serve with red hot pepper flakes.

