

Shrimp-Tequila Lime Pizza

Topped with garlic ranch, jalapeños, shrimp, avocado and fresh cilantro.

Yield: (1) 16" pizza

Ingredients

- 28 oz. Sourdough ball
- 4 oz. Garlic ranch sauce
- 5 Jalapeño pepper slices, finely chopped
- 1 tsp. Parsley flakes
- 1 tbsp. Tequila
- 1 oz. Parmesan cheese
- ½ cup Onions, chopped
- 25–30 Bay shrimp, fresh or frozen
- 1½ cups Mozzarella
- ½ Avocado
- ½ cup Bella Rossa Diced Tomatoes in Juice
- 8 sprigs Cilantro
- Juice of ¼ Lime

Directions

1. Sheet or slap out sourdough ball to 16" round crust.
2. Cover and let rise until doubled.
3. Roll edges to make crust, forming a rim.
4. Top dough with garlic ranch sauce, followed by jalapeños and parsley flakes.
5. Pour tequila on top.
6. Sprinkle with Parmesan cheese and top, in order, with onions, baby shrimp, mozzarella.
7. Bake in a conveyor oven at 420° F for 10 minutes.
8. Slice pizza and transfer to a serving plate.
9. Top each pizza slice with 1 slice avocado, diced tomatoes, cilantro, and lime juice over top.