

When the Moon Hits Your Eye Like a Big Pizza Pie

Written by Debbi Covington
Tuesday, 29 May 2018 08:52



That's amore! Who doesn't love a good pizza? Longer and warmer days are incentive for quick and easy to prepare suppers. Pizza is the easiest.

You can use a prepared pizza crust, flatbread, naan, French bread, ciabatta, flour tortilla or English muffin for the base and then top it with just about anything. Pizza is a great way to use leftover sauces, veggies, meats and cheeses from other recipes, too. A fresh green salad and a glass of wine is all you need to make a complete meal. These are some of my favorites.

Shrimp and Italian Sausage Pizza (above)

I used a vegan pizza crust made by Brooklyn Bred for this recipe. There are two pizza crusts in a 15-ounce package. You can find them at Publix.

1 pound sweet Italian sausage links

½ pound shrimp, peeled and deveined

1 (7.5-ounce) prepared pizza crust

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1 cup prepared traditional pizza sauce

2 cups shredded mozzarella cheese

¼ medium red onion, thinly sliced

½ teaspoon dried oregano

Remove casings from sausages. Crumble and sausage and cook until browned; drain well on paper towels. Place shrimp in a small pot of boiling water and cook until just pink, drain and cool. Preheat oven to 350 degrees. Place oven rack in center of oven. Prepare a large baking sheet with cooking spray. Place pizza crust on the baking sheet. Spread crust evenly with pizza sauce. Top with shredded mozzarella cheese, red onion, crumbled sausage and shrimp. Sprinkle with oregano. Bake pizza in preheated oven for 15 to 20 minutes or until cheese is melted and crust is warmed through. Serve hot. Serves 3 to 4.

Jalapeno Popper Flatbread

If you don't want to open a whole package of cream cheese, substitute prepared Alfredo sauce.

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A round flatbread topped with tomato slices, mozzarella, basil, and herbs, served on a wooden board.



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