

Shrimp - Chicken - Lettuce - Tomato - Avocado - Olive

Toppings

1. Dough recipe of choice, 7 oz
2. Garlic Herb Oil (GHO), 1 Tbsp
3. Fresh Mozzarella Cheese, 3 oz
4. Tomato Sauce, 3 oz
5. Shrimp (31/40 ct. per lb.)
butterflied and brushed with GHO
& Lemon Juice, 6
6. Grilled Chicken strips, 1 ½ oz
7. Blue Cheese crumbles, 1 oz

8. Romaine Lettuce to taste
9. Roma Tomato thin slices, 6
10. Grape Tomatoes, 6
11. Black Olive slices, 1 oz
12. Avocado slices, 6



Assembly

1. Form dough into 10 inch round
2. Spread GHO to cover round
3. Spread Mozzarella over GHO
4. Spread Sauce over Cheese
5. Place Shrimp
6. Place Chicken strips
7. Place Blue Cheese crumbles

Bake 12-15 minutes at 450 F until bread golden brown and cheese bubbling.

8. 9. 10. 11. Place in bowl Lettuce, Tomato slices, Tomatoes and Olive slices. Toss in lightly applied Vinaigrette and empty over toppings.
12. Place Avocado slices. Serve immediately.

