

## Shrimp - Crab - Spinach - Sautéed Mushroom - Mini Pepper



### Toppings

1. Dough recipe of choice, 7 oz
2. Garlic Herb Oil (GHO), 1 Tbsp
3. Fresh Mozzarella Cheese, 3 oz
4. Clam Sauce, 4 oz
5. Sautéed Spinach, 1 oz
6. Shrimp (31/40 ct. per lb.) brushed with GHO & Lemon Juice, 7
7. Crab strips, 1 ½ oz
8. Sautéed Button Mushroom slices, 1 oz
9. Grilled Yellow Mini Pepper slices, 1 oz
10. Fontina Cheese, 1 oz
  
11. Basil Sprig/s garnish
12. Clam/s garnish
13. Mussel/s garnish

### 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. Spread Spinach over Sauce
6. Place Shrimp
7. Place Crab strips
8. Place Mushroom slices
9. Place Pepper slices
10. Sprinkle Fontina over toppings

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

11. Garnish with Basil Sprig/s
12. Garnish with Clam/s
13. Garnish with Mussel/s