

Shrimp - BBQ Sauce - Chilies - Peppers - Pineapple - Mango



Toppings

1. Dough recipe of choice, 7 oz
2. Garlic Herb Oil (GHO), 1 Tbsp
3. Cilantro to taste
4. Smoked Mozzarella Cheese, 3 oz
5. BBQ Sauce, 2 oz
6. Shrimp (31/40 ct. per lb.) butterflied and brushed with BBQ Sauce, 8-9
7. Anaheim Chili slices, ½ oz
8. Red/Yellow Mini Pepper slices, ½ oz
9. Red Onion slices, ½ oz
10. Grilled Mango strips, 1 ½ oz
11. Grilled Pineapple chunks, 1 ½ oz.
12. Monterey Jack Cheese, 1 oz
13. Cherry Peppers garnish, 2

Assembly

1. Form dough into 10 inch round
2. Spread GHO to cover round
3. Sprinkle Cilantro over GHO
4. Spread Mozzarella over GHO
5. Drizzle Sauce over Cheese
6. Place Shrimp
7. Place Chili slices
8. Place Pepper slices
9. Place Onion slices
10. Place Mango strips
11. Place Pineapple chunks
12. Sprinkle Monterey Jack over toppings

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

13. Garnish with Cherry Peppers