

How to Make a Cheesy Seafood Pizza with Shrimp, Scallops & Mussels

Love pizza? Love seafood? Combine the best of both worlds with this



OVEN
475°F

TIME
15 min

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INGREDIENTS

Base:

1 prepared pizza dough (store-bought or homemade)

Sauce:

¾ cup marinara or garlic butter sauce

Cheese:

1½ cups shredded mozzarella cheese

Seafood Toppings (pre-cooked or lightly sautéed):

Shrimp ?

Scallops

Mussels (shelled, optional)

Seasonings:

Fresh parsley, chopped

Garlic powder

Black pepper

Chili flakes (optional)

Finishing Touch:

Olive oil, for drizzling

DIRECTIONS

- 1. Preheat the Oven:** Set your oven to 475°F (245°C). For extra crispy crust, preheat your pizza stone or baking sheet.
- 2. Prepare the Dough:** Roll or stretch your pizza dough into a 10-12 inch circle. Transfer to a floured baking sheet or stone.
- 3. Assemble the Pizza:** Spread your sauce evenly over the dough.
- 4. Sprinkle mozzarella cheese generously.**
- 5. Arrange the seafood evenly across the pizza.**
- 6. Season with a light sprinkle of garlic powder, pepper, and chili flakes if using.**
- 7. Bake:** Bake for 12-15 minutes, or until the crust is golden brown and the cheese is bubbly and slightly golden.
- 8. Garnish and Serve:** Remove from oven and drizzle with olive oil. Sprinkle with chopped parsley and slice while hot. Serve immediately!

TIPS FOR SUCCESS

Pre-cook your seafood lightly to avoid overcooking it in the oven.

Pat seafood dry to avoid excess moisture on the crust.

Use fresh mozzarella for melty, stretchy cheese texture.

Add a drizzle of lemon juice or a sprinkle of parmesan for a bright, salty kick.

