

Ocean-Inspired Seafood Pizza Recipe - Crispy Crust Meets Fresh Catch

A cheesy, garlicky pie loaded with fresh shrimp, scallops, and mussels.



OVEN
475°F

TIME
15 min

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INGREDIENTS

- ? Pizza Base:
1 prepared pizza dough (store-bought or homemade)
- ? Sauce:
¾ cup marinara sauce or garlic butter sauce
- ? Cheese:
1 ¾ cups shredded mozzarella
- ? Seafood Toppings:
A mix of shrimp, scallops, and mussels
Make sure they're pre-cooked or lightly sautéed to avoid excess moisture
- ? Seasonings:
Fresh parsley, garlic powder, black pepper
Chili flakes (optional for heat)
- ? For Drizzling:
Olive oil, extra-virgin if you have it

DIRECTIONS

1. Preheat Oven: Preheat your oven to 475°F (245°C). If you have a pizza stone, place it in the oven to heat up as well.
2. Prepare the Dough: Roll out your pizza dough on a lightly floured surface. Transfer to a parchment-lined baking sheet or preheated pizza stone.
3. Add the Sauce & Cheese: Spread marinara or garlic butter sauce evenly over the dough, leaving a border around the edges. Sprinkle mozzarella cheese generously across the top.
4. Add Seafood Toppings: Distribute the cooked seafood evenly-try to balance the shrimp, scallops, and mussels across the pizza so every slice gets a little bit of everything.
5. Bake: Bake for 12-15 minutes, or until the crust is golden and the cheese is bubbling and slightly browned.
6. Garnish & Serve: Drizzle with olive oil, sprinkle with fresh parsley, and finish with chili flakes or black pepper to taste. Slice and serve immediately!

TIPS FOR SUCCESS

Pre-cook seafood to avoid soggy pizza-sauté lightly in garlic butter Add a sprinkle of lemon zest after baking for brightness Want extra garlic flavor?

Rub the crust edges with a cut garlic clove before baking Don't overload with sauce -too much moisture = soggy base For a crispy finish, bake directly on a pizza stone or use a perforated pizza pan

