

## Shrimp, Sausage & Smoked Chicken Pizza with Homemade Cajun Red Sauce

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**OVEN**  
**475°F**

**TIME**  
**20 min**

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### INGREDIENTS

For the Cajun Red Sauce:

- 1 tablespoon olive oil
- 2 cloves garlic, minced
- 1 cup tomato sauce
- 2 tablespoons tomato paste
- 1 teaspoon Cajun seasoning
- 1/2 teaspoon smoked paprika
- 1/4 teaspoon onion powder
- 1/4 teaspoon dried oregano
- Pinch of cayenne pepper, optional
- Salt and black pepper, to taste
- 1 teaspoon sugar, optional

For the Pizza:

- 1 pound pizza dough
- 1/2 cup prepared Cajun red sauce
- 1 1/2 cups shredded mozzarella cheese
- 1/2 cup cooked smoked chicken, chopped
- 1/2 cup cooked sausage, sliced
- 1/2 pound shrimp, peeled, deveined, and lightly seasoned
- 1/4 cup red onion, thinly sliced
- 1/4 cup bell pepper, thinly sliced
- 1/2 teaspoon Cajun seasoning
- Fresh parsley or green onions, for garnish

### DIRECTIONS

1. Prepare the sauce. Heat olive oil in a small saucepan over medium heat. Add the garlic and cook for about 30 seconds until fragrant. Stir in the tomato sauce, tomato paste, Cajun seasoning, smoked paprika, onion powder, oregano, and cayenne if using. Simmer for 8 to 10 minutes until slightly thickened. Taste and adjust with salt, pepper, and a pinch of sugar if needed.
2. Preheat the oven. Heat your oven to 475°F. If you have a pizza stone or steel, place it in the oven while it preheats.
3. Season the shrimp. Toss the shrimp with olive oil and Cajun seasoning. Since shrimp cook quickly, keep them lightly coated and do not over-season.
4. Shape the dough. Roll or stretch the pizza dough into a 12- to 14-inch round on a floured surface.
5. Assemble the pizza. Spread the Cajun red sauce evenly over the dough, leaving a small border around the edges. Sprinkle on the mozzarella, then top with smoked chicken, sausage, shrimp, red onion, and bell pepper.
6. Bake. Transfer the pizza to the oven and bake for 12 to 15 minutes, or until the crust is golden, the cheese is bubbling, and the shrimp are cooked through.
7. Finish and serve. Garnish with parsley or green onions, slice, and serve hot.

## SWAPS & NOTES

Andouille sausage is especially good here if you want even more Cajun flair, but any smoked sausage works.

For the chicken, smoked chicken adds the most flavor, though rotisserie chicken with a little extra seasoning can stand in if needed.

You can make the pizza as mild or as spicy as you like.

Dial back the cayenne and Cajun seasoning for a gentler version, or add crushed red pepper if you want more heat.

## TIPS FOR SUCCESS

Do not overload the pizza with sauce.

The goal is a balanced layer that gives plenty of flavor without making the crust soggy.

Since the toppings are hearty, a moderate amount of sauce works best.

It also helps to use pre-cooked sausage and chicken so everything finishes at the same time.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/shrimp-sausage-smoked-chicken-pizza-with-homemade-cajun-red-sauce/>