

Prawn and Pesto Pizza

Serves: 4

Preparation Time: 10 minutes

This gourmet pizza tastes just like it was made in Italy and is so quick and easy!

Ingredients

2 23cm pre-cooked pizza bases

PAMS Extra Virgin Olive Oil

150g mozzarella cheese, finely sliced

300g pack PAMS frozen tail on Prawns, defrosted

1/4 cup basil pesto

Handful fresh basil leaves to garnish

Method

Preheat the oven to 220 degrees celsius and place the oven racks towards the top of the oven.

Brush the edges of the pizza with PAMS Extra Virgin Olive Oil.

Finely slice the mozzarella and arrange on one layer on top of the pizza bases. Dot the pizzas evenly with the basil pesto and divide the prawns evenly between the pizzas and place them on a baking tray.

Season with flaky salt and ground black pepper.

Bake in the preheated oven for 12-15 minutes or until the prawns are pink and the cheese has melted and is becoming golden.

Scatter the basil leaves over the pizzas and serve hot.

Alternative Ideas

Prawns can be substituted with cooked chicken or ham which is also delicious on this pizza.