

# Garlic Prawn Pizza

## INGREDIENTS

- 1 serving of pizza dough
- 250g raw peeled prawns
- 1 tsp minced garlic
- 1 birds eye chilli, seeds removed, finely chopped
- 2 tbsp olive oil
- Salt and pepper to taste
- 1 tin of crushed tomatoes
- 1 large ball of fresh mozzarella, or 4 small balls, torn
- Rocket and basil leaves to serve

## INSTRUCTIONS

1. Place prawns, garlic, chilli, olive oil, salt and pepper in a bowl and combine.
2. Roll dough on a lightly floured surface and top with the crushed tomato, the prawn mixture and the torn mozzarella.
3. Place in the preheated pizza oven. Cook until the cheese is melted.
4. Remove pizza from the oven and top with fresh basil, rocket, salt and pepper.