



Crab Pizza

Yield: 1 12 inch pizza

Ingredients:

- 6 ounces - Gunther's Crab Salsa
- 6 ounces - Mozzarella - shredded
- 4 ounces - Crab Meat - fresh
- 1 ounce - Red Pepper - small dice
- 1 ounce - Yellow Pepper - small dice
- 1/4 teaspoon - Oregano Flakes
- To Taste - Parmesan Cheese - fine grate
- To Taste - Crushed Red Pepper Flakes



Method:

1. Top the pizza crust with Gunther's Crab Salsa
2. Evenly coat the crust with mozzarella cheese, crab meat, oregano flakes, red and yellow peppers.
3. In a preheated 400 degree oven place the pizza directly on the oven rack (which has been placed on the middle setting) and bake for 13 to 16 minutes or until the cheese is bubbly and turning golden brown
4. Remove from oven, top with red pepper flakes and parmesan cheese.
5. Slice and serve.

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