



# August 2014

## Recipe of The Month

### Grilled Blackened Shrimp Pesto Pizza

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#### What You'll Need:

16 Large Raw Gulf Shrimp, shelled & deveined  
2 TBSP Lombardi's Cajun Seasoning Blend  
1 Container Lombardi's Store-made Pesto  
1 cup Fire Roasted Red Peppers, cut into thin strips  
½ lb. Lombardi's Homemade Fresh Mozzarella, shredded  
¼ cup Parmigiano Reggiano Cheese, shaved  
1 Package Lombardi's Pizza Dough  
Mamma Lombardi's Extra Virgin Olive Oil  
Kosher Salt & Cracked Black Pepper  
2 TBSP Fresh Parsley, chopped

#### What To Do:

Preheat your Grill to medium-high.

Toss the shrimp with cajun seasoning, olive oil, salt & pepper and set aside.

Stretch the pizza dough to a 10" circle. Lightly brush the grill with olive oil and lay the dough on top. Cook dough until the top begins to bubble and bottom has grill markings (takes about 2-3 minutes). Transfer to a lightly oiled cutting board, grilled side up. Brush pizza dough with pesto sauce.

Grill shrimp until they slightly char (about 4-5 minutes). Lay shrimp on top of pesto sauce. Lay roasted pepper strips over shrimp then sprinkle first with fresh mozzarella then shaved Parmigiano Reggiano.

Slide pizza back onto grill and cover. Cook for an additional 4-5 minutes (or until the dough is fully cooked). Transfer pizza back to cutting board, sprinkle with chopped parsley and cut into wedges.

**Mangia Bene! Vive Bene!**

