



Chilli Shrimp Pizza

Serves 2 • Prep 5 mins • Cook 20 mins

INGREDIENTS

- 1 pre-prepared pizza base
- ¼ cup tomato paste
- ½ cup crumbled feta cheese
- ¼ tsp dried chilli flakes
- 6–8 **QV raw shrimp**, peeled, deveined, tail-on
- fresh rocket leaves, to garnish

DIRECTIONS

1. Preheat oven to 240°C.
2. Spread pizza base with tomato paste. Top with half the cheese, then the shrimp. Sprinkle with chilli flakes and remaining cheese.
3. Bake for 15–18 minutes or until the base is crisp and the cheese melted. Serve garnished with fresh rocket leaves.