

# Shrimp and Bacon Pizza

**SERVES** Serves 4

**TIME** 30 minutes



## Why This Recipe Works

Buying peeled and deveined shrimp minimizes prep.

Cutting the shrimp into smaller pieces ensures that they cook quickly.

## Gather Your Ingredients

- ¼ cup extra-virgin olive oil
- 4 slices bacon, cut into 1/2-inch pieces
- 12 ounces peeled and deveined jumbo shrimp (16 to 20 per pound), cut into 3/4-inch pieces
- ½ cup thinly sliced red onion
- 2 garlic cloves, minced
- ½ teaspoon salt
- ¼ teaspoon pepper
- 1 pound pizza dough
- 6 ounces mozzarella cheese, shredded (1 1/2 cups)

## Before You Begin

- \* Cook the bacon only partway in the skillet or it will overcook in the oven. Dry the shrimp thoroughly before combining them with the other ingredients.

## Instructions

1. Adjust oven rack to upper-middle position and heat oven to 500 degrees. Brush rimmed baking sheet with 2 tablespoons oil. Cook bacon in 10-inch nonstick skillet over medium-high heat until partially cooked through, about 3 minutes; transfer to paper towel-lined plate. Pat shrimp dry with paper towels and toss with onion, garlic, salt, pepper, and remaining 2 tablespoons oil.
2. On lightly floured counter, roll dough into 16 by 9-inch oval (about 1/4 inch thick) and transfer to prepared sheet. Sprinkle mozzarella over dough. Spread shrimp mixture over cheese and top with bacon. Bake until shrimp are cooked through and crust is browned, about 13 minutes. Sprinkle with chives and let cool for 5 minutes. Serve.

**2** tablespoons minced  
fresh chives