

Spicy Lobster Piatza



INGREDIENTS

6	Ounces	<u>Lobster Salad Sensations®</u>
1	Pound	Pizza Dough
1	Teaspoon	Olive Oil
2	Each	Shallots, Julienne, Caramelized
2	Each	Garlic, Clove, Chopped
1	Cup	Spinach, Fresh, Sautéed, drained
1/2	Cup	Mozzarella Cheese, Shredded
2	Tablespoons	Parmesan cheese, grated
1/4	Cup	Marinara Sauce, Chunky

FEATURED PRODUCTS:

MENU PARTS: [Entrees](#), [Sandwiches](#)

Take a fresh look at folded pizza by adding a much-coveted, premium seafood. Prep is easy and food cost is low with Lobster Salad Sensations®. What's not to like?

DIRECTIONS

1. Sauté the shallots, and garlic in olive oil add the Lobster Salad Sensations® and cooked spinach.
2. Stretch the pizza dough out into a circle and add the lobster mixture and mozzarella cheese half the dough.
3. Fold the dough over and seal forming a half circle. Bake at 400°F till the dough is crispy and golden brown. Brush with butter or olive oil and sprinkle with parmesan cheese.
4. Serve with the chunky marinara sauce.