

Ingredients:

1 lb pizza dough, at room temperature
2 tbsp unsalted butter
¼ tsp Old Bay, plus more to taste
1/8 tsp garlic powder
½ cup shredded cheddar cheese
½ cup shredded mozzarella
2 mini yellow potatoes, very thinly sliced
½ shallot, thinly sliced
1 tsp olive oil
Salt and pepper, to taste
½ cup steamed shrimp, peeled
½ cup smoked turkey sausage (or 1 link cajun chicken sausage), sliced
1 corn cob, husk removed and kernels cut off the cob
1 green onion, sliced
Semolina flour or cornmeal, for dusting

Directions:

1. Preheat oven to 475 degrees. Sprinkle semolina flour over a 12 inch pizza pan to prevent sticking. Stretch pizza dough to fit in the pan.
2. To a small bowl, add butter, ¼ tsp Old Bay, and garlic powder. Microwave for about 30 seconds until melted. Mix well to completely combine. Brush butter mixture all over the pizza dough, leaving about a half inch border for the crust.
3. Mix shredded cheddar and mozzarella cheeses together. Take about ¾ of the cheese mixture, and spread it all over the pizza dough.
4. To a small mixing bowl, combine potatoes, shallot, olive oil, and a pinch of salt and pepper. Massage the oil and seasoning into the potatoes slices to make sure they are completely coated. Arrange potato mix over the cheese on the pizza. Also, top pizza with shrimp, sliced sausage, and corn kernels. Sprinkle with remaining cheese.
5. Bake pizza for 10-15 mins until the crust is golden and the cheese has melted. Finish the pizza with sliced green onions and a couple shakes of Old Bay seasoning, to taste. Cut into 8 slices, and enjoy!

Recipe notes:

*I like to use store bought refrigerated pizza dough for this recipe. It's important that you let the dough sit out for about an hour to come to room temp, or you won't be able to stretch the dough.

*To stretch the dough, I like to press it out in the pan as much as I can with my fingers, pick it up so it's resting on top of two open fists, and gently stretch outward, then throw it back in the pan and finish pressing/stretching to fill the pan.

*We want to use the little baby potatoes that are about the size of a large gumball for this recipe. I also recommend using a mandoline slicer to get the potatoes really thin. If you can't find the tiny potatoes, use about half of a baby Yukon gold potato, and cut the slices into quarters.

*If you don't have access to buy steamed shrimp, you can make my recipe here. Or, you can roast the shrimp drizzled with a little olive oil and a shake of Old Bay at 400 degrees for about 8-10 mins before adding it to the pizza.

*You don't need to cook the corn before removing it from the cob. It'll roast in the oven with the pizza!