



Shrimp Pockets with Mozzarella, Basil, and Roma Tomatoes

Prep Time: 15 minutes

Cook Time: 12 - 15 minutes

Makes: 4 servings

1 package (12 oz) SeaPak® Shrimp Scampi – Butter and Garlic, frozen
1 cup (4 oz) shredded mozzarella cheese
1/3 cup fresh basil, chopped
2 Roma tomatoes, chopped
4 tbs grated Parmesan cheese, divided
1 lb frozen pizza or bread dough, thawed according to package directions
Cooking spray

PREHEAT oven to 425°F. Coat a large baking sheet with cooking spray.

PREPARE shrimp according to package directions. Halve each shrimp crosswise and reserve scampi sauce in skillet for later use. Transfer shrimp to a large bowl and add mozzarella cheese, basil, tomatoes, and 2 tablespoons of the Parmesan cheese. Set aside.

DIVIDE dough into four equal pieces and roll each piece into a ball. Roll each ball into a 6-inch round. Mound 1/4 of the shrimp mixture onto half of each round, leaving one side untopped.

FOLD over the untopped side of dough, covering the filling and making a half moon. Pinch the edges together to seal and transfer pockets to prepared baking sheet.

BRUSH the surface of pockets with some of the reserved scampi sauce, keeping the remaining sauce for dipping. Sprinkle remaining Parmesan cheese over top. Using a sharp knife, make a few slits on the top of each pocket.

BAKE 12 to 15 minutes, until golden brown. Cool 5 minutes before serving.

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