

Carlo's Recipes



Aromatic and herbal, pesto sauce is an Italian staple that pairs perfectly with shrimp. We've added sundried tomatoes for a touch of Sicily, as well as mozzarella cheese and a drizzle of EVOO. Shrimp-ly delightful!

**1 START WITH
YOUR FAVORITE
Pinsa CRUST**

2 SIMPLY TOP WITH :
• Shredded Mozzarella

3 THEN BAKE!
• Preheat oven to 450°
• Bake 7-10 minutes
Finish with Pesto Sauce,
Roasted Rock Shrimp,
Sundried Tomato, Basil,
and a drizzle of Extra
Virgin Olive Oil!



Shrimp Pesto