

## New Orleans Saints Kemcents Dat Pizza



Ingredients 30-40 min total

- Pizza Dough Ball (or whatever type of Pizza Crust you prefer).  
Roll out the dough if utilizing for recipe
- 2 ½ tablespoons of olive oil
- 2 tablespoons of garlic powder
- 1 teaspoon of oregano Spice
- 2 tablespoons of cajun Seasoning
- 1 ½ cups of mozzarella cheese
- 10 ounces of tomato sauce
- ¾ lb to 1lb fresh medium-size shrimp (ready to use, deveined, defrosted)
- 2 andouille sausage Links
- 1 whole red bell pepper
- 1 cup of Holy Trinity Mix (Onion, green pepper, and celery )

Also, prep pizza crust with minced garlic, butter and parsley to add to your pizza crust before baking.

## Preparation

Prep for your pizza (5 minutes)

- Cut up your red and green bell peppers, onion, and celery
- Measure your seasonings: garlic powder, oregano sauce, and cajun seasoning
- Cut your 2 andouille sausage links into round slices

Prepare your pizza crust (5 minutes)

- Heat your oven to 450 F degrees
- Place pizza crust on baking stone
- Brush olive oil on the pizza crust and put pizza crust items listed above (garlic, parsley and butter).

Cook shrimp and sausage in separate skillet (7-8min)

Optional: consider adding crabmeat!!

- Preheat your skillet on a medium fire
- Add 1 tablespoon of olive oil
- After your oil has heated up, then add your red pepper, holy trinity mix, garlic powder, oregano spice, and cajun spice
- Then add your shrimp
- Cook for 7-8 min

Second skillet

- Preheat your skillet on a medium fire
- Add 1 tablespoon of olive oil
- After your oil has heated up, then add your holy trinity mix, garlic powder, oregano spice, and cajun spice
- Cook sausage for five minutes, continue to stir

Bake your pizza (12-15 min)

- Add your tomato sauce to your pizza crust
- Next, add ½ cup of mozzarella cheese
- Then add your shrimp topping
- Place your sausage one by one
- Top off pizza with remaining cheese
- Place your pizza in your oven for twelve to fifteen minutes to bake