GRILLED SHRIMP PIZZA WITH FETA & GRAPE TOMATOES

By: Simply Creative Chef Rob Scott

Ingredients: Yields 4 servings

¾ pound medium shrimp, peel and deveined
1 red onion, sliced into rounds
¼ cup extra-virgin olive oil, plus more for brushing
½ teaspoon dried oregano
Kosher salt and freshly ground pepper
1 pound prepared pizza dough, at room temperature
1 cup cherry or grape tomatoes, halved
½ cup crumbled feta cheese
2 tablespoons chopped fresh parsley

Directions:

- Preheat a grill to medium high
- Toss the shrimp and onion in a bowl with the olive oil and oregano
- Season with salt and pepper
- Stretch the pizza dough into a roughly 8x10 inch rectangle
- Lightly brush the grill with olive oil
- Lay the dough on the grill and cook until the top begins to bubble and the bottom is marked, about 3 minutes
- Remove with tongs and put cooked-side up on a cutting board and brush with olive oil
- Grill the shrimp and onion, turning, until the onion softens and the shrimp are lightly charred, about 5 minutes
- Top the crust with the shrimp and onion, then slide the pizza back onto the grill
- Top with the tomatoes and feta, cover, and grill until the dough is cooked through and the cheese is soft, about 5 more minutes
- Carefully transfer the pizza to the cutting board
- Sprinkle with the parsley and cut into pieces