

Grilled Alaska Crab Pizzetta



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 8

Ingredients:

Cheese Mixture:

- 1 cup Provolone cheese, grated
- 1 cup Mozzarella cheese, grated

Pizza Dough:

- 8 balls of pizza dough, prepared, 3 oz. ea.
- ½ cup olive oil, for brushing

Alaska Crab:

- 1 ¼ lbs. Alaska Crab meat
- 4 tsp. Italian seasoning
- 2 tsp. Kosher salt
- 2 tsp. black pepper

Assembly:

- 8 pizzetta crusts, grilled
- ½ cup Alfredo sauce, prepared
- 1 ½ cups tomatoes, small dice
- ½ cup + 2 Tbsp. bacon, cooked crisp and crumbled
- 8 Tbsp. basil, fresh, chiffonade

Description:

Cheese Mixture:

Mix both cheeses together and store in a covered container. Keep refrigerated until needed.

Pizza Dough:

Pull and stretch dough into individual pizzettas. Brush one side of dough with olive oil, fully covering and place on a hot grill. Cook until dough starts to rise and bubble. Brush second side of pizzetta and turn over. Cook until dough has grill marks, being careful not to burn. Repeat until all dough is grilled. Set aside covered until needed.

Alaska Crab:

Season crab with Italian seasoning, salt and pepper. Refrigerate until needed.

DIRECTIONS PER SERVING

Assembly:

Preheat oven to 400°F. Spread 1 cooked pizzetta crust with 1 Tbsp. Alfredo sauce, sprinkle with ¼ cup of cheese mixture, 2 ½ oz. of crab pieces, 2 Tbsp. tomatoes, and 1 Tbsp. crumbled bacon. Place in hot oven until cheese is bubbly, 5-8 minutes. Remove and cut into quarters. Top with 1 Tbsp. basil.

ALTERNATIVE SERVING SUGGESTIONS

1. Substitute crumbled Gorgonzola cheese for cheese mixture. Add cheese, crab, tomatoes, and crumbled bacon to chopped romaine lettuce. Toss with Italian vinaigrette and serve.
2. Spread Alfredo sauce in cooked potato skins. Top with cheese, crab, bacon crumbles, and tomatoes. Warm in oven. Serve with a dill sour cream.