

Sheet Pan Pizza with Fish, Shrimp, and Scallops

An easy to make cauliflower crust pizza with fish, scallops, and shrimp made in a sheet pan. It's a seafood lover's delight and perfect for a New Year's celebration. Don't let all of the ingredient scare you off as it isn't really that hard of a recipe to put together.

Ingredients:

- 0.77 pounds shrimp rinse well, shelled
- 0.44 pounds Scallops
- 0.33 pounds Fish Fillet bite size portions
- 1/2 teaspoon Onion Powder
- 1/2 teaspoon Garlic Powder
- 1/8 teaspoon Chili Powder
- 1/8 teaspoon Cayenne Powder
- 1/4 teaspoon Ground Sage
- 1/4 teaspoon Dried Thyme
- 3 cups Mozzarella Cheese freshly grated
- Dried Parsley for garnishing

Cauliflower Mixture:

- 3 pounds cauliflower riced
- 1/4 teaspoon Onion Powder
- 1/4 teaspoon Garlic Powder
- 1/4 teaspoon Ground Sage
- 1/4 teaspoon Ground Oregano
- 1/4 teaspoon Dried Thyme
- 1/4 teaspoon Chili Powder optional
- 1/4 teaspoon Ground Mustard
- 3/4 cup Cheddar freshly grated
- 2 Eggs
- Ground Black Pepper

Pizza Sauce

- 1 cup Sugar Free Pizza Sauce
- 1/4 teaspoon Ground Sage
- 1/4 teaspoon Ground Oregano
- 1/4 teaspoon Dried Thyme
- 1/4 teaspoon Dried Tarragon
- 1/8 teaspoon Onion Powder
- 1/8 teaspoon Garlic Powder

Preparation:

1. Combine pizza sauce ingredients - Sugar Free Pizza Sauce, sage, oregano, thyme, tarragon, onion and garlic powder. Set aside.
2. In a bowl, season shrimp, fish fillet and scallops with onion powder, garlic powder, chili and cayenne. Cover and refrigerate.
3. Squeeze riced cauliflower for excess water. Mix riced cauliflower with onion powder, garlic powder, sage, oregano, thyme, chili powder, mustard, cheddar, eggs and black pepper.
4. Cover sheet pan with foil and slightly grease them. Press cauliflower mixture onto the pan. Bake in a preheated oven of 400°F for 8 to 10 minutes.
5. Spread Sugar Free Pizza Sauce mixture onto cauliflower crust, sprinkle mozzarella cheese, top with shrimp, fish fillet and scallops. Sprinkle sage and thyme. Bake at 400°F for 15 to 20 minutes or until cheese starts to turn golden in color.
6. Garnish with parsley and serve immediately.

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