

BABY NAAN PIZZA SHRIMP AND FETA PIZZAS

makes 4

INGREDIENTS:

- 4 pre-cooked [mini naan](#) — *see above*
- Olive oil
- Kosher salt, fresh ground pepper, dried oregano
- Pesto of finely chopped fresh basil, fresh parsley, green onion, and garlic*
- 16 small cooked shrimp, peeled, without tails
- 1/3 cup crumbled feta
- 1 medium tomato, chopped and seeded (Cut into fourths first, squeeze to remove seeds, and then chop.)
- 8 chopped, pitted kalamata olives

**Pesto:*

- 6 leaves fresh basil
- 1/4 cup fresh parsley
- 2 green onions (white and green parts)
- 1 large or 2 small garlic cloves

Mince all and stir together. Alternately, pulse together in the food processor until just blended.

DIRECTIONS:

Preheat oven to 425. Place 4 mini naan on a baking sheet lined with parchment paper or foil. Brush naan lightly with olive oil and sprinkle well with salt, pepper, and dried oregano. Spread each naan evenly with a tablespoon or so of the pesto and add 4 shrimp to each. Artistically, naturally. Crumble feta over all the shrimp and dot pizzas with chopped tomato. Sprinkle with oregano. Add a bit of the chopped olives at the center of each naan. Sprinkle each pizza with just a bit more pesto and another grind or two of pepper. Bake 425 degrees F for 8-10 minutes or until crisp and hot through. Serve happily hot, warm, or at room temperature.