

A SUGAR SHAKE Recipe

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Mojo Shrimp Pizza with Tomatoes, Garlic & Parsley

Prepare the mojo sauce first and let the shrimp marinate while you prepare the other ingredients.

Shrimp & Mojo Sauce

- Approx. ¼ lb. shrimp, cut into 1-inch pieces
- Juice from one lime (approx. 2 tablespoons)
- Splash of tequila blanco (approx. 1 tablespoon)
- Hawaiian or kosher salt — a light sprinkle
- Freshly ground black pepper — a light sprinkle
- Ground cumin — you guessed it, a light sprinkle
- Olive oil (approx. 2 tablespoons)

Combine ingredients in a small bowl; mix thoroughly and add shrimp. Mix gently. Allow to rest while you prep the rest of the pizza ingredients. Pre-heat oven to 350°.

For the Pizza

- Flatbread or ready-made pizza crust (I use packaged *naan* from Whole Foods)
- 12 – 16 cherry tomatoes, halved or quartered
- 4 – 6 oz. shredded cheese (I use an Italian 5-cheese blend to make this a white pizza)
- 3 – 4 cloves of garlic, thinly sliced (optional; for less garlic flavor, instead add 1 sliced clove to the marinade above)

For the Parsley and Oil Spread

- Cilantro (Chinese parsley), one bunch finely chopped (roughly 1 cup)
- Italian (flat-leaf) parsley, finely chopped (around ½ cup)
- Olive oil (enough to really moisten up the parsley and make it sauce-y, but the herbs should be dominant, not the oil)
- Hawaiian or kosher salt — a light sprinkle

Combine parsleys, oil and salt.

Place flatbread on a baking rack and spread the parsley mixture on top, as you would tomato sauce on a regular pizza. Add a layer of cheese. Top with garlic, tomatoes and marinated shrimp. (Discard marinade.) Sprinkle more cheese on top.

Bake at 350° until cheese melts and shrimp is opaque. It doesn't need long. Overcooked shrimp is not your friend. As soon as the cheese gets melty and is hot to the touch, pull it out.