



*Insist on California Avocados*

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## California Avocado & Rock Shrimp Pizza

Serves 4

1 (12-inch) unbaked pizza dough shell

1/2 Tbsp. olive oil

1/2 Tbsp. finely chopped garlic

1/2 cup finely chopped red onion

2 ripe, Fresh California Avocados, peeled, pitted and cut into slices

1/2 cup coarsely chopped roasted red bell pepper

4 oz. (1/2 cup lightly packed) peeled rock shrimp

3/4 cup shredded Gouda cheese

Shredded fresh basil leaves, for garnish

Brush pizza dough shell with olive oil; sprinkle with garlic. Scatter onion, avocado, roasted pepper and shrimp on top of pizza dough. Sprinkle with cheese. Bake at 500°F until lightly browned, about 10 minutes. Lightly sprinkle with basil. Cut into 8 slices.

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