

Vongole Pizza!

Got Clams? Why not turn them into a Vongole Pizza!
And I'm grilling this one!
Its fun, its easy, and its sea-licious!

SERVINGS: 6 | **PREP:** 15 minutes | **COOK TIME:** 12 minutes | **TOTAL TIME:** 27 minutes

White Clam Pizza on the grill

INGREDIENTS

24 Clams (Fresh)

1 Tablespoon Extra Virgin Olive Oil

1 Tablespoon Parsley (Chopped)

1 Teaspoon red Pepper (Optional)

1/2 Pound pizza Dough (Homemade, Store- Bought Or From Pizzeria)

INSTRUCTIONS

Makes 12' Pizza:

Steam fresh clams until they open; reserve the juice; can be fresh, canned or bottled
Shuck and chop clams

Saute in white wine (optional), garlic, reserved clam juice and parsley
Set aside until pizza is ready

Cooking Pizza:

Grill or oven bake (400 degrees) until golden brown on one side

Turn pizza over and add clam ingredients all over top of pizza, cook for few more minutes.
Let cool, cut with scissors!

NOTES

*I like my pizza dough crispy so I turn it over, add the clams and then cook for another 3 minutes on medium heat.

If you have a convection oven you may not want or need to turn pizza over. Just add clams to the top when dough is browned and cook for few more minutes.

Source URL: <https://www.michaelannrowe.com/recipes/vongole-pizza>