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# PEPPERONI PIZZA WITH WATERCRESS

## INGREDIENTS

- 1 ball pizza dough
- All-purpose flour for dusting
- 1/2 cup marinara sauce
- 8 oz shredded fresh mozzarella cheese
- 1/2 cup watercress
- 4 oz of pepperoni
- Honey for drizzling

## DIRECTIONS

1. Boil gnocchi until it rises.
2. While gnocchi is cooking, cook shrimp for 3-5 minutes or until fully cooked through.
3. Saute gnocchi in skillet by adding olive oil, chicken broth, and heavy cream.
4. After letting simmer for 5 minutes, add shrimp.
5. Top with watercress and freshly squeezed lemon juice.
6. Plate by sprinkling parmesan cheese on top and enjoy!

