



Heirloom Tomato, Watermelon & Rock Shrimp Salad

*with a Watermelon Soup Shooter and a
Flatbread of Rock Shrimp, Roasted Peppers and Artichokes*

INGREDIENTS

*For the Rock Shrimp
Flatbread*

flatbread
chilli oil
1oz roasted red peppers
1oz cheese blend
2oz artichoke
3oz rock shrimp
watercress
white balsamic

*For the Seasonal
Tomato Salad*

cubed watermelon
tomato
basil
arugula
watercress
2 cups red wine vinaigrette
¾ c lemon juice
1tb honey
salt
pepper
4c oil
sunflower seeds
3 oz rock shrimp

DIRECTIONS

For the Rock Shrimp Flatbread

Use a basic pizza dough recipe for the flatbread, let it overproof then roll out flat. Heat flatbread in wood oven.

Brush base with chilli oil. Layer on roasted red peppers, cheese blend, artichoke, and shrimp. Crisp in wood oven. Toss watercress and white balsamic to top.

For the Seasonal Tomato Salad

Combine red wine vinaigrette, lemon juice, honey, salt, pepper, and oil. Toss cubed watermelon, tomato, basil, arugula & watercress in red wine vinaigrette combination. Sprinkle on sunflower seed and top with rock shrimp.

For the Watermelon Shooter

Blend in a blender the following: 2 quarts cubed watermelon
4 tb lime juice, 2 tb brown sugar.

specialty of:
Executive Chef Martin Woods,

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