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Crab Pizza Recipe #55782

Stoke up the fire and serve this pizza with salad and a nice bottle of white wine. Romance abounds!

by DiB's

40 min | 15 min prep | SERVES 2

- 1 round pizza dough (12-inch)
- 1 cup alfredo sauce
- 2 cups crabmeat, picked over
- 2 green onions, sliced thin
- 1 cup sliced mushrooms
- 8 slices bacon, cooked to just crisp and crumbled
- 1 tablespoon Old Bay Seasoning (see Old Bay Seasoning or #15562)
- 1 cup shredded cheddar cheese
- 1 cup shredded mozzarella cheese

1. Preheat oven to 425 degrees.
2. Place pizza dough on a lightly greased pizza pan and press out to 12 inches.
3. Evenly distribute alfredo sauce.
4. Evenly distribute crab meat.
5. Evenly distribute cheddar and motzarella cheeses.
6. Top with the Old Bay Seasoning, onions, bacon and mushrooms.
7. Bake on the lowest rack for 20-25 minutes.

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Recipe Notes & Rating: 5 stars 4 stars 3 stars 2 stars 1 star

Nutrition Facts

Serving Size 1 (553g)

Recipe makes 2 servings

The following items or measurements are not included below:

1 pizza dough

alfredo sauce

2 cups crabmeat

Calories 823
Calories from Fat 649 (78%)

Amount Per Serving	% DV
Total Fat 72.2g	111%
Saturated Fat 32.9g	164%
Monounsaturated Fat 27.2g	
Polyunsaturated Fat 5.6g	
Trans Fat 0.0g	
Cholesterol 165mg	55%
Sodium 1461mg	60%
Potassium 439mg	12%
Total Carbohydrate 4.8g	1%
Dietary Fiber 0.7g	2%
Sugars 1.8g	
Protein 38.4g	76%
Vitamin A 1127mcg	22%
Vitamin B6 0.3mg	15%
Vitamin B12 2.4mcg	39%
Vitamin C 3mg	5%
Vitamin E 0mcg	3%
Calcium 707mg	70%
Iron 1mg	8%

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Curried Crab Pizza Recipe

Submitted by: Freida, Long Beach, California USA

Recipe Reviews (0) ★★★★★ Photos Save/Send Print

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🕒 Ready in: < 30 minutes

●○○○○ Difficulty: 2 (1=easiest :: hardest=5)

Serves/Makes: 4

Ingredients:

3/4 cup mayonnaise
2 teaspoons curry powder
1 (10 ounce size) prebaked Italian bread shell crust
2 cans (6 ounce size) cans lump crabmeat -- drained
3/4 cup shredded mozzarella cheese
3/4 cup shredded cheddar cheese

[Turn this recipe into a puzzle! \[click\]](#)

Directions:

In a small bowl, combine the mayonnaise and curry. Spread over crust. Sprinkle with crab and cheeses. Place on a [pizza](#) pan or baking sheet. Bake at 350F for 20-25 minutes or until cheese is melted.



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Crab Pizza

1 pound Florida blue crab meat, cartilage and shell removed

1/2 C. sliced ripe olives

1 (8 oz.) package shredded mozzarella

1 (8 oz.) container green onion dip cheese

1 large pre-cooked gourmet pizza crust

Place pizza crust on pizza pan or cookie sheet. Spread dip evenly on pizza crust, leaving 1/2 inch around edges.

Arrange crab meat evenly on top of onion dip. Sprinkle with black olives and cheese. Bake at 450°F. for 10 minutes or until hot.

Yield: 6 servings.

Recipe from Joyce

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Appetizer Crab Pizza

SUBMITTED BY: Heidi Ralston

"Guests will know you fussed when they bite into a wedge of this rich, golden pizza with a made-from-scratch crust. Cream cheese, crabmeat and herbs make up the yummy topping."



PREP TIME 40 Min
COOK TIME 10 Min
READY IN 50 Min

SERVINGS & SCALING
Original recipe yield: 16 servings

US METRIC

16

[About scaling and conversions](#)

INGREDIENTS

- 3 cups all-purpose flour
- 1 (.25 ounce) package active dry yeast
- 1 teaspoon sugar
- 1/2 teaspoon salt
- 1 cup water
- 2 tablespoons olive oil or vegetable oil
- 2 (8 ounce) packages cream cheese, softened
- 2 (6 ounce) cans crabmeat - drained, flaked and cartilage removed
- 1/4 cup milk
- 1 cup crumbled feta cheese
- 1 teaspoon dried basil
- 1 teaspoon dried oregano
- 1/2 teaspoon garlic powder
- 1 cup shredded Swiss cheese, divided

DIRECTIONS

1. In a large mixing bowl, combine 1-1/2 cups flour, yeast, sugar and salt. In a saucepan, heat water and oil to 120 degrees F-130 degrees F. Add to dry ingredients; beat on medium speed for 3 minutes. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.
2. Punch dough down; divide in half. On a floured surface, roll each piece into a 13-in. circle; transfer to two 12-in. pizza pans. Build up edge slightly. Prick dough thoroughly with a fork. Bake crusts at 450 degrees F for 10-12 minutes or until lightly browned. Combine the cream cheese, crab, milk, feta cheese, basil, oregano, and garlic powder; spread mixture over each crust. Sprinkle each with 1/2 cup Swiss cheese. Bake 10-12 minutes longer or until crust is golden and cheese is melted. Cut into wedges.

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REVIEWS

★★★★★ Reviewed on Dec. 13, 2006 by Maria

Everyone DEVoured this appetizer at Thanksgiving! It was so delicious and none of the ingredients "overpowered" the general taste...a perfect balance! Thank you for a great recipe...I'm printing out several copies to give to family and friends!

★★★★★
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Reviewed on Feb. 19, 2008 by [Stephanie](#)

This is delicious! I changed it up a little bit to save some time... I started with two tubes of refrigerated pizza dough (one on top of the other) and pressed it out to fill a cookie sheet. I baked it until it was slightly browned, then went back and baked it longer once I had added the topping. I used a package of imitation crab and a package of imitation lobster (neither canned) in place of all crab. I added a little more of each seasoning than the recipe called for. I think shrimp would also be a nice addition. I did not use the entire cream cheese mixture on the pizza - I would probably scale back on this next time. The pizza tastes best right out of the oven...I served it at a pot luck dinner and the taste wasn't nearly as good as it cooled. I reheated it this week in the toaster oven and it was good leftover. I will definitely make this again.

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Reviewed on Feb. 11, 2008 by [squishy](#)

This was good....but it had no "wow" factor. Something was missing.

0 users found this review helpful

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CRAB PIZZA

8 oz. softened cream cheese

Chopped onion

1 tbsp. mayonnaise

Garlic powder

Worcestershire sauce

Mix together. Spread onto pizza pan, add 1 jar chili sauce. Sprinkle 1 can shredded crab. Sprinkle with parsley.