

Lunch / Dinner

ZUCCHINI PIZZA



PREP TIME

15 Minutes



COOK TIME

40 Minutes



SERVES

8

INGREDIENTS

- 4 cups shredded zucchini
- 1/2 tsp salt
- 2 eggs, beaten
- 1/2 cup shredded Parmesan cheese
- 2 cups Mozzarella cheese, divided
- 1/4 cup italian bread crumbs
- 1/2 cup marinara sauce
- 30 slices pepperoni

DIRECTIONS

1. Preheat oven to 400°F.
2. Squeeze excess moisture out of shredded zucchini with papertowels and place in a large mixing bowl.
3. Add salt, eggs, Parmesan cheese, 1 cup Mozzarella cheese and bread crumbs. Stir until well combined.
4. Press mixture into a 9 x 13 inch baking dish sprayed with nonstick cooking spray.
5. Bake for 20 minutes, remove from oven.
6. Spread marinara sauce over zucchini crust and top with remaining Mozzarella cheese and pepperoni.
7. Place back in the oven and bake for 20 minutes. Let cool and serve.

Feel free to choose any toppings you'd like - turkey sausage, Canadian bacon, pineapple, etc.