

Mini Zucchini Pizzas

Inspired by thecomfortofcooking.com "Zucchini Pizza Bites"

Ingredients:

- (2) Zucchini, cut into ¼ inch thick rounds
- ¼ cup Tomato or Marinara Sauce
- ½ cup shredded mozzarella or cheese of choice
- Salt and pepper
- Nonstick cooking spray
- Italian seasoning blend

Method:

- Spray zucchini slices with spray, and sprinkle with salt and pepper. Broil zucchini rounds for 1-2 minutes on each side.
- Place broiled zucchini rounds on large baking dish, lined with parchment. Top with dollop of sauce and cheese. Broil for 1-2 minutes, until cheese is melted. Sprinkle with Italian seasoning and serve!

Variations:

- Make zucchini rounds of different sizes!
- Top with your favorite pizza toppings, especially fresh ingredients such as spinach, sliced mushrooms, and steamed or grilled vegetables.

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