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.

HopelinkHarvest@hope-link.org
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.

HopelinkHarvest@hope-link.org