



# ZUCCHINI PIZZA BITES

Kids love pizza and they'll do anything to get one juicy cheesy slice. Use zucchini as a base for this kid-friendly recipe instead of the usual dough.

*Yield: 8 Servings | Time: 20 minutes*

## INGREDIENTS

- 1 Tbsp olive oil
- 3 zucchini, cut into 1/4" thick rounds
- Kosher salt and ground black pepper (to taste)
- 1/3 cup marinara sauce
- 1/2 cup grated mozzarella
- 1/4 cup pepperoni minis
- 1/4 Tbsp Italian seasoning

## PREPARATION

1. Preheat oven to broil.
2. Heat olive oil in a large skillet over medium high heat. Working in batches, add zucchini and cook, flipping once, until golden, about 1-2 minutes on each side. Season with salt and pepper.
3. Place zucchini rounds onto a large baking sheet. Top each zucchini round with marinara, mozzarella, and pepperoni minis.
4. Place into oven and cook until the cheese has melted (1-2 mins). Serve immediately, sprinkled with Italian seasoning.

## ZUCCHINI

Did you know a zucchini has more potassium than a banana? It's also an excellent source of vitamin C, B6, and folate.

Zucchini is a versatile fruit. One of the most popular ways to eat zucchini is by making "zoodles", or zucchini noodles in a spiralizer for spaghetti or slicing them thin for lasagna. They also cook well into baked items to make zucchini pancakes, bread, or muffins.

If you grow zucchini, don't throw away the blossoms! The bright yellow flower is edible and can be used on pizzas, salads, or to garnish a culinary plate.