

Zucchini Pizza Bites

You can't eat just one.

Ingredients:

- 1 medium zucchini (about 1/2 lb.)
- 1 Tbsp. olive oil
- 1/2 tsp. kosher salt
- 1/4 tsp. black pepper
- 1/3 cup marinara sauce or homemade pizza sauce
- 3/4 cup shredded mozzarella (3 oz.)
- 2 Tbsp. grated parmesan cheese
- 1/4 cup sliced mini pepperoni
- 1 Tbsp. flat-leaf parsley, chopped



Directions:

- 1 Place an oven rack on the upper third of the oven. Turn the oven to broil.
- 2 Slice the zucchini into ¼-inch-thick rounds. Place the zucchini on a baking sheet. Brush both sides with the oil and sprinkle with the salt and pepper.
- 3 Broil until the zucchini is tender and lightly golden, 6 to 8 minutes, flipping once halfway through.
- 4 Top each zucchini round with some marinara sauce, mozzarella, parmesan, and a few mini pepperoni.
- 5 Broil until the cheese is golden and melty, 1 to 2 minutes. Sprinkle with parsley and serve.

Tip: Customize the pizza bites with your favorite pizza toppings, such as cooked sausage, bell pepper, onion, olives, basil, or Alfredo sauce.