

Zucchini Pizza Bites



Ingredients:

- Olive Oil
- 3 zucchini, cut into rounds $\frac{1}{4}$ - $\frac{1}{2}$ thick *
- Salt and Pepper
- Finely grated mozzarella cheese
- Pepperoni Minis
- Italian seasoning

Directions:

1. Preheat oven to broil
2. Heat olive oil in large skillet over medium-high heat. Working with a few at a time, add zucchini and cook, flipping once, until golden, about 2-3 minutes on each side. Salt and pepper to taste
3. Place zucchini rounds onto a large baking sheet lined with parchment paper or foil. Top with cheese and pepperoni minis. **
4. Place into oven and cook until cheese has melted, about 2-3 minutes.
5. Serve immediately, sprinkle with Italian seasoning.

* If making for children would suggest peeling the zucchini and then cutting into rounds.

**You can use pizza sauce or marina sauce if you desire. Spread on top of zucchini, then top with cheese and pepperoni.