

Zucchini Pizza Bites

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Prep time: 5 minutes

Cook time: 8-10 minutes

Yield: 12-20 bites

No wheat / No nuts / No fish / No eggs / No soy / No sesame*



Ingredients:

- 1 Tablespoon olive oil
- 1 medium zucchini, sliced into ¼ inch rounds
- ½ cup marinara sauce**
- 12-20 pepperoni slices**
- ½ cup mozzarella cheese, shredded*
- ¼ cup cheddar cheese, shredded*

*Top 9 Allergy-Friendly Substitution: substitute vegan cheese

** Double check for potential allergens or cross-contact with allergens

Instructions:

1. Wash hands with soap and warm water.
2. Preheat oven to 400°F. Line a 13 x 18-inch baking sheet with parchment paper. Drizzle olive oil over parchment paper.
3. Spread the sliced zucchini rounds on the prepared baking sheet.
4. Top each zucchini round with marinara sauce, pepperoni, and cheeses.
5. Bake at 400°F for 8-10 minutes, or until cheese is melted and bubbly.

Alternative Topping ideas:

- *Cheese lovers*: marinara sauce with mozzarella cheese, cheddar cheese, Parmesan cheese, and sprinkle of oregano and basil
- *Meat Lovers*: pepperoni, ground beef, ground Italian sausage, Canadian bacon, & bacon with marinara sauce and mozzarella cheese
- *Barbecue chicken*: shredded chicken & diced red onion with ¼ cup marinara sauce + ¼ cup barbecue sauce and mozzarella cheese
- *Hawaiian*: Canadian bacon or ham slices, shredded pineapple, & diced green pepper with marinara sauce, mozzarella cheese, and cheddar cheese