

Zucchini Pizza Slices

Sliced zucchini rounds are topped with pizza ingredients and lots of melty mozzarella for a healthy snack.

Serves- 30 tastes

Prep: 10 mins

Cook: 10 mins

Recipe adapted from-
easylowcarb.com



Ingredients

4 large zucchinis
1 cup pizza or tomato sauce
2 teaspoons dried oregano or Italian herbs
4 cups mozzarella cheese (or vegan alternative)
pizza toppings of your choice- capsicums, olives, onion, mushrooms, tomatoes, ham, chorizo, salami etc

Equipment

Knives
Chopping boards
Grater
Trays
Oven
Baking paper

Instructions

1. Preheat oven to 200°C. Line a baking trays with foil or paper.
2. Slice zucchini 1cm thick and arrange on the tray.
3. Top zucchini slices with pizza sauce, herbs, cheese, and your favourite pizza toppings.
4. Bake 5 min or until zucchini is tender. Put under the grill for 5 min or until cheese is bubbly and melted.

