



Mini Zucchini PIZZA BITES

RECIPE

Ingredients:

- 1 Two large zucchinis
- 2 One cup marinara sauce
- 3 One cup shredded mozzarella cheese

Instructions:

- 1 Pre-heat the oven to 400 degrees F
- 2 Slice zucchini ½ inch thick
- 3 Spread sauce and cheese on each slice
- 4 Spray baking sheet with non-stick oil
- 5 Place each zucchini slice on baking sheet
- 6 Bake for 10 minutes, or until cheese has melted and starts to brown.

CREDIT + TIPS

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“Zucchini Pizzas are a great healthy alternative take to pizza that kids love. It’s more of a snack because it’s bite size. I suggest making as an after school treat and get the kids to help too! The more involved they are the more they want to try new things. Making pizza is fun for kids. They can be more creative and add more toppings if you cut your zucchini in half instead of slices. Food should be fun and enjoyed!”

