

Mini Zucchini and Tomato Pizza



Preparation time: 20 min Difficulty: Easy

Ingredients

- Italian seasoning: 1 tbsp
- Kosher salt and freshly ground black pepper: To taste
- Mini pepperoni: 1/4 cup
- Mini zucchini: 3
- Mozzarella, finely grated: 1/2 cup
- Olive oil: 1 tbsp



Pizza Sauce 1/3 cup



Preparation

Is is acceptable to eat pizza every day of the week?! One of our favorite snacks, these delicious Mini Zucchini & Tomato Pizza bites are made from sliced zucchini, Pomì Pizza Sauce, and our favorite toppings. You need this recipe!

Directions:

- 1. Preheat oven to broil.
- 2. Heat olive oil in a large skillet over medium high heat. Working in batches, add zucchini and cook, flipping once, until golden, about 1-2 minutes on each side; season with salt and pepper, to taste.
- 3. Place zucchini rounds onto a large baking sheet. Top each zucchini round with Pomì Pizza Sauce, mozzarella and pepperoni minis.
- 4. Place into oven and cook until the cheese has melted, about 1-2 minutes.
- 5. Serve immediately, sprinkled with Italian seasoning, if desired.