

Mini Zucchini and Tomato Pizza



Time: 20 min.

Difficulty: Easy

Ingredients

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- Pizza sauce 14.1oz 1/3 cup Pomi Pizza Sauce
- 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

For this recipe we used:



Preparation

Is it 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.