

Recipe Name: Mini Zucchini Pizzas

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Recipe Categories: Appetizers, Vegetables & Side Dishes

Ingredients:

- Zucchini, thinly sliced
- Garlic Powder
- Onion Powder
- Red Pepper Flakes
- Oregano
- Tomato Sauce
- Shredded Mozzarella
- Mini Pepperoni (if desired)

Directions:

1. Set oven to Broil on High.
2. Spread zucchini on baking pan covered with foil.
3. Sprinkle zucchini with Garlic Powder, Onion Powder, and Red Pepper Flakes.
4. Broil for 5-8 minutes until zucchini starts to brown.
5. Remove zucchini from oven and flip over.
6. Repeat step 3 on opposite side of zucchini.
7. Return zucchini to broil for another 5-8 minutes, until starting to brown.
8. Remove zucchini from oven.
9. Put a dollop of tomato sauce on each zucchini slice.
10. Put mozzarella cheese, oregano seasoning, and mini pepperoni (if desired) on each zucchini slice.
11. Return zucchini to oven to broil for 10 minutes, or until cheese starts to melt.
12. Remove from oven and enjoy!