



Zucchini Crusted Pizza

Prep Time: 20 min

Cook Time: 35 min

Serves: 4

NUTRITION FACTS, PER SERVING:

632 Calories

32 g fat

1,020 mg sodium



INGREDIENTS: **** Items not included in kit**

ZUCCHINI CRUSTED PIZZA

- 2 cups grated zucchini
- 2 eggs beaten
- 24 saltine crackers, crushed
- 1/2 cup shredded mozzarella cheese, measure out
- 1/2 cup parmesan cheese, grated
- 1/2 tsp Italian seasoning
- 2 Tbsp. olive oil for the pan**
- 1 cup marinara sauce

Toppings

- 1 cup shredded mozzarella
- 2 oz. sliced black olives, drained
- 1 cup thinly sliced red onion
- 1 cup thinly sliced red pepper
- 1/4 cup fresh basil, chopped

DIRECTIONS:

1. Preheat oven to 425 degrees. Coat baking sheet with cooking spray, set aside.
2. Press **grated zucchini** firmly to dry out any excess liquid or until fairly dry. Use a paper towel or clean kitchen towel to squeeze out any additional liquid. If zucchini is wet, the pizza crust will be soggy.
3. Add the **beaten eggs, crushed crackers, measure out 1/2 cup mozzarella cheese, 1/2 cup parmesan and 1/2 tsp Italian seasoning** to the DRY zucchini, mix well, then press the batter into the oiled baking sheet.
4. Bake at 425 degrees for 20-25 minutes. Remove from oven.
5. Spread **marinara sauce** over the crust and top with **1 cup mozzarella cheese, olives, onions and peppers**.
6. Reduce oven to 400 degrees and put pizza back in for 7-10 minutes until cheese is melted and bubbly.
7. Sprinkle the **chopped basil** over pizza, slice and serve.

Food provided in this meal kit may have come in contact with, or may contain peanuts, tree nuts, soy, milk, eggs, wheat, fish, or shellfish.

Proudly Sponsored by:

