

Zucchini Pizza Bites



Ingredients

- 1 tablespoon olive oil
- 2 fresh zucchini, cut on a bias (at an angle) into 1/4 inch thick rounds
- kosher salt and pepper to taste
- 1/4 cup marinara sauce
- 1/3 cup mozzarella cheese
- 1/4 cup mini pepperoni
- 1 tablespoon italian seasoning

Directions

- Place zucchini on a non-stick baking pan.
- Brush zucchini with olive oil.
- Brush zucchini with salt and pepper.
- Top each zucchini round with marinara, mozzarella cheese and pepperoni.
- Place pan with topped zucchini in a pre-heated oven (425 degrees) for 8-10 minutes until cheese is melted and zucchini has a little crunch to it.
- Sprinkle with Italian seasoning and serve hot.