

ZUCCHINI PIZZA BITES

yield: 8 SERVINGS prep time: 10 MINUTES cook time: 10 MINUTES total time: 20 MINUTES

Healthy, nutritious pizza bites that come together in just 15 minutes with only 5 ingredients!

INGREDIENTS:

- 1 tablespoon olive oil
- 3 zucchini, cut into 1/4-inch thick rounds
- Kosher salt and freshly ground black pepper, to taste
- 1/3 cup marinara sauce
- 1/2 cup finely grated mozzarella
- 1/4 cup pepperoni minis
- 1 tablespoon Italian seasoning



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 marinara, 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.

Adapted from [Comfort of Cooking](#)

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