



Century
Federal Credit Union

Recipes for Success

Pizza Zucchini Boats

Jen, Marketing Director

Ingredients

- 2 medium-sized, fresh zucchini
- 1 Tbsp. olive oil + plus more for brushing
- 1 small onion, diced
- 1 celery stalk, diced
- 1 tsp garlic, minced
- 4 medium mushrooms, diced
- 1/2 cup of tomato sauce
- 1 tsp. Italian seasoning
- Salt & pepper to taste
- 1/2 cup shredded mozzarella
- Toppings of your choice



Directions

1. Preheat oven to 400°
2. Cut each zucchini in half and using a spoon scoop out a little trough in each zucchini half, discard the scooped out filling
3. Lightly brush both sides of the zucchini with olive oil and place on a baking sheet and place in oven for 12-15 minutes until softened.
4. In a small sauté pan add onion, celery, garlic and mushrooms and cook until softened. Add in tomato sauce, Italian seasoning, salt and pepper and stir together until heated through.
5. Once zucchini is done, remove from oven & fill with tomato sauce mixture and top with shredded mozzarella and desired toppings.
6. Place in the oven and under the broiler for 4-5 more minutes until cheese is crispy and browned.