



Century
Federal Credit Union

Recipes for Success

Zucchini Pizza Bites

Jen, Marketing Director

Ingredients

- 2 medium-sized, fresh zucchini
- 1 Tbsp. olive oil
- 1/2 small onion, finely diced
- 2-3 mushrooms, finely diced
- Sprinkle of rosemary & thyme
- 1/2 cup tomato sauce
- salt & pepper to taste
- 1/4 cup shredded mozzarella
- Parsley for garnish



Directions

1. Preheat oven to 400°
2. Cut each zucchini in 1/4 inch slices place slices between paper towels and gently press out excess liquid
3. Lightly brush both sides of the zucchini with olive oil and place on a baking sheet. Place in oven for 10 minutes. Remove from oven and flip zucchini discs over.
4. In a small sauté pan over medium heat warm olive oil
5. Once oil is warm add in diced onion, diced mushroom, herbs, salt and pepper and sauté mixture until cooked through. Add in tomato sauce and warm through.
6. Spoon mixture over the zucchini and sprinkle with mozzarella
7. Bake for 10 more minutes and place under the broiler for 2-3 more minutes until cheese is crispy and browned.
8. Remove from oven and serve.