

JR. CHEF AFTERSCHOOL



ZUCCHINI PIZZA BOATS

Ingredients:

Prep: 15 min / Cook: 15 min / Yield: 12 boats, 6 servings

6 small zucchini (2 1/2 lbs)
1 Tbsp olive oil
1 clove garlic, finely minced
Salt and freshly ground black pepper
1 cup marinara sauce
1 1/2 cups shredded mozzarella cheese (6 oz)
1/3 cup finely shredded parmesan cheese (1.4 oz)
1/2 cup mini pepperoni slices
2 Tbsp chopped fresh oregano or basil

Directions:

1. Cut each zucchini into halves through the length (if they don't lie flat trim a thin portion from bottoms so that they will lie mostly flat). Spoon out inside of zucchini. Pat insides dry with paper towels.
2. In a small bowl, stir together olive oil and minced garlic then brush lightly over tops of zucchini.
3. Sprinkle with salt and pepper to taste then spoon marinara sauce over each zucchini, leaving a small rim near edges uncoated. Sprinkle tops evenly with mozzarella cheese then with Parmesan cheese.
4. Top with pepperoni slices (placing them more near centers as the cheese will melt and spread). Top with any other toppings you would like!
5. Place in pan with water. Cover with lid and let cook. Remove from pan with tongs and sprinkle with chopped fresh basil. Serve warm.

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