Zucchini Pizza Bites

Savannah · 28/09/2024



Prep Time

30 mins

Dificult

Medium

Servings

6

Description

These cheesy zucchini pizza bites are an excellent replacement for pizza without the carbs or if youre looking for an easy glutenfree appetizer You wont even miss the crust Season with your favorite herbs

Ingredients

- - 2 zucchini
- sliced into ¼-inch thick rounds - 1/4 cup pizza sauce
- or more to taste - 20 slices pepperoni
- or more to taste - 1/2 cup shredded mozzarella cheese
- or as needed - Italian seasoning
- dried parsley
- or oregano for sprinkling (Optional)

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Line a baking sheet with parchment paper. Spread zucchini slices in 1 layer on the prepared baking sheet. Bake in the preheated oven until zucchini is tender
2. about 15 minutes. Spoon pizza sauce over each zucchini slice and top with pepperoni and mozzarella cheese. Sprinkle herbs over each. Bake in the preheated oven until cheese is melted
3. about 5 minutes more.