

# Ten Minute Zucchini Pizza

*From – From Asparagus to Zucchini*

6 medium zucchini  
olive oil  
 $\frac{3}{4}$  cup pizza sauce  
 $\frac{1}{2}$  cup finely chopped basil  
1  $\frac{3}{4}$  cup freshly grated Mozzarella cheese  
 $\frac{1}{3}$  to  $\frac{1}{2}$  cup freshly grated Parmesan cheese

- Preheat oven to 425 degrees.
- Cut zucchini lengthwise into  $\frac{1}{4}$ " thick slices.
- Pat dry and brush both sides with olive oil
- Arrange side by side on baking sheet or pizza pan lined with aluminum foil.
- Bake 7 minutes or until just tender when pierced with a fork.
- Top generously with pizza sauce.
- Sprinkle with basil, Mozzarella and Parmesan cheese.
- Return pan to oven and bake until sauce is hot and bubbly and cheese is melted, 2 to 3 minutes.



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