

# Zucchini Crusted Pizza

From – *Moosewood Cookbook*

## CRUST:

3 ½ cups coarsely grated zucchini

3 eggs, beaten

1/3 cup flour

½ cup grated mozzarella

½ cup grated parmesan

1 Tbsp fresh basil leaves minced or ½ tsp dried

salt and pepper to taste

sauce, cheese and toppings to your taste

- Preheat oven to 350F
- Salt the zucchini lightly and let sit for 15 minutes. Squeeze out all the excess moisture.
- Combine all crust ingredients and spread into an oiled 9x13inch baking pan.
- Bake 20-25 minutes until the surface is dry and firm.
- Brush the top with oil and broil it, under moderate heat for 5 minutes.
- Pile all your favorite pizza toppings on and heat in the oven for about 25 minutes.



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