



**ZUCCHINI PIZZA BITES**

# ZUCCHINI PIZZA BITES



Serves: 8  
Prep: 10 mins  
Cook: 10 mins



Nutrition per  
serving:  
54 kcal  
3g Fats  
3g Carbs  
4g Protein



## WHAT YOU NEED

- 1 tbsp. olive oil
- 3 medium zucchini
- ½ cup (75g) tomato puree
- 4 oz. (115g) light mozzarella, grated
- Italian herb seasoning

## WHAT YOU NEED TO DO

*Preheat the oven to 360°F (180°C).*

*Slice the zucchini into ¼-inch thick rounds. Heat the olive oil in a large frying pan and cook the zucchini in batches for about 2 minutes each side. Season with salt and pepper.*

*Place the cooked zucchini on a large baking sheet and top with the tomato purée and grated mozzarella.*

*Cook this in the oven for about 2-3 minutes or until the cheese has melted. Remove from the oven and sprinkle with Italian herb seasoning and freshly ground pepper before serving.*