



Zucchini-Crusted Pizza



3 ½ cups grated zucchini
3 eggs
1/3 cup whole wheat flour
½ cup grated mozzarella
cheese

½ cup grated Parmesan
Pinch dried basil
Salt and pepper

Directions:

1. Preheat oven to 400. Grease a 9 x 13” baking dish and coat lightly with flour.
2. Put grated zucchini in a strainer, sprinkle with a little salt and let it sit for 30 minutes.
3. Beat together all the remaining ingredients listed above.
4. Then, press out the excess moisture from the zucchini and mix it with the rest of the ingredients.
5. Spread the mixture in the pan. Bake for 25 minutes or until firm. Brush the crust with olive oil, then broil for about five minutes until golden.
6. Remove the crust from the oven. Spread pizza sauce, cheese, and other toppings of your choice over the crust. (Whatever veggies you use, you may want to sauté them first.)
7. Bake for another 25 minutes. Then, cut into squares and serve. Serves 8.