



Zingy Zucchini Pizza Boats

Mmmm, pizza! This is a recipe your kids will request for years as it's delicious, simple and cooks right up in your toaster oven. Packed with taste and healthy veggies, your family will love this fun twist on a favorite dish!

INGREDIENTS

1 zucchini, at least 6 inches long

1 small can pizza sauce

Mini pepperoni and/or sliced button mushrooms

½ cup shredded mozzarella cheese

Dried basil

Prep step Ask a grown-up to preheat your toaster oven to 425 degrees, then place a sheet of parchment paper in a small baking pan.

STEP 1 Wash and dry the zucchini. Slice it in half lengthwise.

STEP 2 Use a teaspoon to scoop out the seeds and pulp of the zucchini. Each half should now look like a boat!

STEP 3 Spoon the sauce carefully into each zucchini boat.



STEP 4 Top with mini pepperoni slices, then mozzarella and basil. (Feel free to add any other favorite toppings - mushrooms and parmesan are especially tasty!)

STEP 5 Bake for 12-15 minutes or until cheese is melted and starting to brown. Use tongs to lift the hot zucchini pizza boats off the baking pan. Make sure the toaster oven is off before you eat!



FOLD



Do you have a special family recipe?
Use this blank recipe card to write down the ingredients and steps together!