Zucchini Pizza Bites

Total time: 25-35 minutes

Ingredients

3-4  Small zucchini
Olive oil
Salt
Pepper
1  15oz jar of marinara sauce
1  8oz bag of shredded mozzarella cheese

Directions

1. Preheat oven to 350 degrees.
2. Cut the zucchini into “coin” sizes, about ¼ inch thick.
3. Brush olive oil on each “coin” and then sprinkle with salt and pepper.
4. Place zucchini “coins” on baking sheet.
5. Bake the “coins” for 5-6 minutes.
6. Remove “coins” from oven and let cool.
7. Next, place a small spoonful of marinara sauce on each zucchini coin.
8. Sprinkle mozzarella cheese on top of sauce.
9. Place coins back in the oven and bake for an additional 4-6 minutes, or until cheese is melted.
10. Remove from oven and enjoy!