Grilled Mini Zucchini Pizzas

"Pizza! Pizza!" -Little Caesar dude

- Servings about a dozen slices
- Prep time 5 minutes
- Cook time 15 minutes

Ingredients

- 2 large zucchini
- 1 cup pizza sauce
- 3 slices mozzarella cheese, quartered
- 24 slices of pepperoni

Protocol

- 1. Preheat your oven to 350F.
- 2. Slice your zucchini on the diagonal into half inch thick pieces.
- 3. On a hot grill pan, grill each side of the sliced for 3 to 4 minutes or until brownish grill marks appear.
- 4. Transfer the slices onto a baking sheet (sprayed with non-stick) and lightly season with salt and pepper.
- 5. Evenly spread about a spoonful of pizza sauce on each slice.
- 6. Top with a quarter of the mozzarella cheese slice and 2 slices of pepperoni.
- 7. Top with shredded Parmesan cheese (optional) and bake for 5 minutes.
- 8. Serve and enjoy!