

# ZUCCHINI PIZZA BITES

YIELD: 8 SERVINGS

PREP TIME: 10 MINUTES

COOK TIME: 10 MINUTES  
TOTAL TIME: 20 MINUTES

*Healthy, nutritious pizza bites that come together in just 15 minutes with only 5 ingredients!*

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## INGREDIENTS:

- 1 tablespoon olive oil
- 3 zucchini, cut into 1/4-inch thick rounds
- Kosher salt and freshly ground black pepper, to taste
- 1/3 cup marinara sauce
- 1/2 cup finely grated mozzarella
- 1/4 cup pepperoni minis
- 1 tablespoon Italian seasoning

## DIRECTIONS:

1. Preheat oven to broil.
2. Heat olive oil in a large skillet over medium high heat. Working in batches, add zucchini and cook, flipping once, until golden, about 1-2 minutes on each side; season with salt and pepper, to taste.
3. Place zucchini rounds onto a large baking sheet. Top each zucchini round with marinara, mozzarella and pepperoni minis.
4. Place into oven and cook until the cheese has melted, about 1-2 minutes.
5. Serve immediately, sprinkled with Italian seasoning, if desired.

*Adapted from [Comfort of Cooking](#)*



## Nutrition Facts

Serving Size

Servings Per Container 8

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Amount Per Serving

Calories 76.4 Calories from Fat 47.7

% Daily Value\*

**Total Fat** 5.3g 8%

Saturated Fat 1.8g 9%

Trans Fat 0g

**Cholesterol** 9.5mg 3%

**Sodium** 149.0mg 6%

**Total Carbohydrate** 4.2g 1%

Dietary Fiber 1.2g 5%

Sugars 2.8g

**Protein** 3.5g 7%

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