

## Zucchini Pizza Bake

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*Foods 1*

In class recipes

**1 yellow zucchini**  
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**1/4 cup pizza or pasta sauce**  
**1/2 cup shredded mozzarella cheese**  
**14 slices Canadian bacon**  
**14 slices pepperoni**  
**1/8 teaspoon red pepper flakes optional**  
**1/8 teaspoon parsley (optional)**

Preheat oven to 425 degrees F.

Wash and dry your zucchinis, then slice off the ends.

Starting at one end of the zucchini, slice into discs (without cutting all the way through the squash) until you've reached the other end. Repeat for remaining squash.

Line a glass bread baking dish with foil, then arrange your squash in it.

Between each slice of zucchini, brush a small amount of pizza/pasta sauce in there

Next, stuff cheese and pepperoni and canadian bacon between each tasty little zucchini disc, alternating each with a small amount of each cheese, then pepperoni or canadian bacon pizza deliciousness in every bite!

If there is extra pizza sauce or you would like extra sauce, drizzle/pour it over the top of each zucchini for added pizza sauce flavor.

Season with red pepper flakes and top with another sheet of foil.

The foil pouch will not only help the zucchini cook quicker by steaming the squash, but will also keep the cheese melty and prevent it from browning.

Bake at 425 degrees F for 15 minutes.

Allow to rest/steam covered in foil for an additional 5 minutes. Check for tender crisp, but if you find you'd like yours softer, pop it back in the oven for 5-10 to soften further.