



Lunch Recipe: Pizza Zucchini Boats

Ingredients

4 large zucchini
1 cup of pepperoni (mini or regular)
3 cups of mozzarella (shredded)
1 jar of marinara sauce
Salt (to taste)
Chili flakes (optional)
Jalapenos (optional)
Basil (chopped)
Olive oil

Instructions

1. Preheat oven to 350 degrees.
2. Cut zucchini in half, lengthwise.
3. Scoop out insides and set aside.
4. On a large baking sheet lay hollowed zucchini.
5. Take a large pan, over medium heat, heat olive oil.
6. Add in insides of zucchini and sauté until tender.
7. Add marinara sauce and salt to taste. Mix well.

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8. Fill each zucchini with marinara mixture.
 9. Add cheese and top with pepperoni.
 10. Add jalapenos (optional).
 11. Bake for 15 minutes.
 12. Garnish with basil and chili flakes (optional).
 13. Serve and enjoy.