

Zucchini Pizza Boats

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Zucchini Pizza Boats are the perfect low carb and healthy pizza option made with halved zucchini, marinara sauce, mozzarella cheese, and all your favorite toppings.

Ingredients

4 zucchinis, each cut in half

1 teaspoon oregano

salt and pepper

$\frac{1}{2}$ cup marinara sauce

1 cuppart skim shredded mozzarella cheese

$\frac{1}{2}$ cup turkey pepperoni, chopped (or vegetarian pepperoni)

Method

1. Preheat the oven to 400 degrees.
2. Cut the zucchinis in half. Scoop out the inside of the zucchini using a spoon. This step isn't necessary but I find they turn out better this way.
3. Sprinkle the zucchini halves with oregano, salt, and pepper.
4. Place on a baking sheet and cook for 10 minutes.
5. Carefully remove from oven. Spread about 1 tbsp. of sauce on each half and then sprinkle on 2 tbsp. of cheese per half. Add pepperoni or other toppings.
6. Return to oven for 15-20 minutes until zucchini is tender and cheese is melted.

Notes

4 Freestyle Smartpoints

5 PointsPlus

Source: Slender Kitchen (4 servings)