

Zucchini Crust Pizza

By: Dottie Baltz

Makes 6 Servings

3 cups shredded zucchini, drained
¾ cup egg substitute
1/3 cup flour
½ teaspoon salt
8 oz. part skim mozzarella or fresh mozzarella
2 small tomatoes, thinly sliced
½ cup onion, chopped
½ green pepper, julienned
3 tablespoons shredded parmesan
1 teaspoon dried oregano
½ teaspoon dried basil

Preheat oven to 450 degrees

Combine zucchini, egg substitute flour and salt and mix well. Press into a 12" pizza pan that has been sprayed with non-stick cooking spray. Bake at 350 degrees for 8 minutes.

Reduce heat and sprinkle the crust with the remaining ingredients. Bake for an additional 15-20 minutes.

Cut into 6 slices. One slice = serving

Variations:

A thick homemade marinara sauce makes a great substitute to the sliced tomatoes. In fact any normal pizza topping tastes great on this crust and is a great way to indulge in the toppings since you save so many calories on the crust.