



[Zucchini Pizza Boats Recipe](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 15 minutes

Cook time: 30 Minutes

Ingredients:

- 1 tsp Butter
- ¼ large Onion, diced
- ½ Red Bell Pepper, diced
- 5oz Pepperoni (or Salami), diced into squares
- ½ tsp Italian Spices
- Pinch Black Pepper
- Pinch Garlic Salt
- 1 Zucchini, fresh
- 2 TBSP Pizza Sauce
- ¼ cup Cheddar Cheese, shredded
- ¼ cup Mozzarella Cheese, shredded

Directions:

- Preheat oven to 350°
 - Sauté the onions, peppers and pepperoni (or salami) in the 1 teaspoon of butter until slightly softened. Add Italian spices, black pepper and garlic salt; mix well. Set aside.
 - Slice zucchini in half lengthwise and score around all edges, with a knife approximately ¼” away from the inside edge.
 - Scoop out the seeds of the zucchini, scoop out enough zucchini flesh so that you are left with approximately ¼” on the bottom and have made a well to hold the pizza toppings.
 - Spread 1 tablespoon of pizza sauce on each zucchini half.
 - Divide and sprinkle the cheddar cheese on each zucchini half.
 - Divide sautéed mixture into the zucchini boats evenly.
 - Divide and sprinkle the mozzarella cheese over the zucchini boats.
 - Bake for approximately 19 minutes at 350° until soft and golden.
 - Cool slightly and serve!
- Makes 2 servings Zucchini Pizza Boats