

## Zucchini Mini Pizza Bites

**Source:** SimpleSaverWife.com

Prep	Cook	Total
5 min	15 min	20 min

**Serving:** 4

These adorable Mini Pizza Bites use sliced zucchinis as the base for your favorite pizza toppings. A kid-friendly (low-carb and gluten free) option everyone will love!

### Ingredients

2 **zucchini**

1-2 tbsp **olive oil**

$\frac{1}{3}$  cup **pizza sauce** (*I prefer homemade for the best flavor*)

$\frac{1}{2}$  cup **mozzarella cheese** *shredded*

**dried oregano**

**optional toppings: chopped vegetables** *pepperoni, cooked chicken, etc.*

### Directions

1. Preheat the oven to 425 F.
2. Slice zucchini into rounds, about 1/4-inch thick, and place on a large baking sheet. Lightly drizzle the zucchini with olive oil and bake 4-5 minutes.
3. Remove the baking sheet from the oven and top each zucchini slice with a spoonful of sauce and sprinkle with cheese and oregano. Add any additional toppings (if desired), and bake 8-10 minutes, until cheese is melted and edges start to turn golden brown.