

## **Zucchini Crust Pizza by Taste of Home**

### **Ingredients**

- 2 cups shredded zucchini (1 to 1-1/2 medium), squeezed dry
- 1/2 cup egg substitute or 2 large eggs, lightly beaten
- 1/4 cup all-purpose flour
- 1/4 teaspoon salt
- 2 cups shredded part-skim mozzarella cheese, divided
- 1/2 cup grated Parmesan cheese, divided
- 2 small tomatoes, halved and sliced
- 1/2 cup chopped red onion
- 1/2 cup julienned bell pepper
- 1 teaspoon dried oregano
- 1/2 teaspoon dried basil
- Chopped fresh basil, optional

### **Directions**

- Preheat oven to 450°. In a large bowl, combine first four ingredients; stir in 1/2 cup mozzarella cheese and 1/4 cup Parmesan cheese. Transfer to a 12-in. pizza pan coated generously with cooking spray; spread to an 11-in. circle.
- Bake until golden brown, 13-16 minutes. Reduce oven setting to 400°. Sprinkle with remaining mozzarella cheese; top with tomatoes, onion, pepper, herbs and remaining Parmesan cheese. Bake until edges are golden brown and cheese is melted, 10-15 minutes. Sprinkle with chopped fresh basil, if desired.