

LAMORA FARMS

— grow with us —

Ava LaMora's Tasty

ZUCCHINI PIZZA BITES

(parent & kid approved)

FROM OUR FARM TO YOUR TABLE.



SCAN FOR THIS RECIPE

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♥ LA MORA FARMS | ONTARIO, NY ♥

— INGREDIENTS —



2 LaMora Farms
zucchini, sliced



Olive oil



Marinara or
Pizza sauce



Parmesan
cheese



Pepperoni slices
(the minis work
well)



Shredded
mozzarella cheese

— STEPS —

- 1 Line a cookie sheet with parchment paper.
- 2 Layer the sliced zucchini across the pan and baste just a touch of olive oil across the top of each. Bake at 375°F for 10–15 minutes depending on the thickness of your slices.
- 3 Remove from oven and top with a spoonful of sauce, sprinkle of parm & mozz cheeses & layer pepperoni.
- 4 Return to oven for another 10 minutes or until the cheese just starts to brown.
- 5 Serve hot or great as a cold leftover the next day (if there's any left ;)

— Fresh. Simple. Always Delicious. —