



Zucchini Pizza

Ingredients

- 5 cups grated zucchini
- 4 tablespoons [Fustini's Basil Crush olive oil](#)
- 2 green onions, white and greens chopped separately
- 2 garlic cloves, minced
- 2 tablespoons chopped basil
- 3 eggs, lightly beaten
- 2 cups grated sharp cheddar cheese, divided
- 2 cups [Quick Cherry Tomato Sauce](#)

Sharon's Hint

Create your own toppings!

Directions

Step 1.

Toss zucchini with a pinch of salt to draw out the water and drain in a colander or mesh sieve for 20 minutes.

Step 2.

warm 1 tablespoon of olive oil in a 12" skillet over medium-low heat. Add whites from the green onions and cook until softened, about 3 minutes. Add garlic and cook 1 minute longer. Remove and reserve in a large bowl.

Step 3.

Squeeze water from the zucchini. Add zucchini to the bowl with scallions and garlic. Blend in 1 tablespoon olive oil, eggs and 1 cup of cheddar.

Step 4.

Heat the remaining 2 tablespoons of olive oil in the 12" skillet over medium heat. Turn the pan to evenly coat the bottom and sides. Add zucchini mixture to the pan and spread evenly to the edges. Cover and cook for 5-7 minutes until set. Top with tomato sauce, and remaining cheese. Cover and cook until cheese is melted.