



Zucchini Ribbon Pita Pizza



Prep Time: 10 minutes Cook Time: 10 minutes Makes: 4 servings

INGREDIENTS

- 1 medium zucchini
- 1/2 tablespoon olive oil
- 1 tsp dried oregano
- pinch of salt
- pinch of pepper
- 4 6-inch whole wheat pitas
- 1/2 cup marinara sauce
- 1 cup shredded mozzarella cheese
- 1/4 cup feta cheese, crumbed
- Optional toppings: fresh basil, toasted pine nuts

TIP

- Have fun with the toppings. You can also add other veggies on your pita pizza, such as mushrooms, spinach, peppers, and more!

DIRECTIONS

- **PREHEAT** oven to 425° F.
- Using a vegetable peeler, **SHAVE** the zucchini into ribbons.
- **TOSS** the zucchini ribbons with olive oil, oregano, a pinch of salt, and pepper, and set aside.
- **PLACE** the pitas on a baking sheet and **SPREAD** 2 tablespoons of marinara sauce on top of each pita.
- **SPRINKLE** 1/4 cup of shredded cheese over each pita pizza.
- **DISTRIBUTE** the zucchini ribbons evenly among the 4 pitas.
- **BAKE** in the oven for 10 minutes.
- **TOP** each pizza with 1 tablespoon of crumbed feta and optional toppings.