



Zucchini Crust Pizza

Ingredients:

- 2 cups grated zucchini, squeeze the water out thoroughly
- 1 egg beaten
- 1 heaping scoop Diet Right Cheese
- 1 bag of Ranch Balls, Tangy Tomato Zippers, or pizza chips crushed finely
- ½ tsp basil
- ¼ tsp oregano
- 2 tsp olive oil, divided

Directions:

1. Preheat oven to 400°F. Spray a 10-inch pie pan or baking sheet with nonstick spray or grease with oil.
2. In a large mixing bowl, stir together zucchini, egg, Diet Right Cheese, and Ranch Balls or chips (crushed), basil, oregano and 1 teaspoon olive oil.
3. Press crust into greased pie pan or spread in a circle on a cookie sheet.
4. Bake for 20 minutes and then remove crust from oven.
5. Brush with remaining tbsp of olive oil. Top with your favorite pizza toppings and bake for another 15 to 20 minutes, or until the crust is lightly browned and crispy at the edges.

Makes 2 servings

Uses:

2 cups Select Vegetables

1 ounce lean protein

1 Diet Right Product

1 tsp oil

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