



Zucchini Pizza Casserole

(Yields 8 servings)

Ingredients:

4 cups Zucchini, shredded (about 3 medium sized zucchini)
1/4 tsp. Salt
1/2 cup Parmesan Cheese, grated
2 Eggs
1 tsp. Italian Seasoning
1/2 tsp. Garlic Powder
1 and 1/2 cups Mozzarella Cheese, shredded
1 lb. Ground Beef
1 cup Marinara Sauce
1/2 White Onion, chopped
2 TBSP. Olive Oil
20 Pepperoni slices (about 1 oz.)
1- 2.25 oz. can Black Olives, Sliced

Directions:

- Shred zucchini with a box shredder and place in a strainer or colander with salt. Press down to drain as much water as possible. Let sit for 10 minutes.
- Mix zucchini with eggs, parmesan cheese, garlic powder, Italian seasoning, and half of the mozzarella cheese. Press into a greased 13×9-in baking dish.
- Bake uncovered in the oven for 20 minutes at 400 degrees.
- In a skillet, sauté onion with olive oil and brown ground beef until no longer pink. Drain meat if necessary.
- Mix marinara sauce with cooked ground beef, and spoon over the zucchini mixture.
- Sprinkle the remaining mozzarella cheese over the meat. Top with pepperoni and olives.
- Place back in the oven for another 15-20 minutes until cheese is melted.