

ZUCCHINI-CRUSTED PIZZA

3 ½	cups	Grated Zucchini and Yellow squash
3		Eggs
1/3	cup	Flour
½	cup	Grated mozzarella
½	cup	Grated parmesan
1	Tbsp	Basil or oregano
		Salt and pepper

Preheat oven to 350°

After grating zucchini and squash, lightly salt and let sit for 15 minutes. Squeeze out excess water. Combine all ingredients and spread into an oiled 9x13 inch baking pan. Bake for 20-25 minutes until the surface is dry and firm. Brush the top with oil and broil for 5 minutes. This will lightly brown the crust.

Add your favorite pizza topping and cook at 350° for 20-25 minutes