

Zucchini Pizza Boat

Prep Time: 10 Min **Cook Time:** 25 Min **Total Time:** 35 Min
Serves 1

Ingredients

1 medium zucchini

1Tbsp salsa

100 grams of either cooked & seasoned chopped chicken or ground beef

1 tablespoon fresh basil

Instructions

- 1 Preheat oven to 400 degrees F.
- 2 Cut the zucchini in half lengthwise and scoop out the inside seeds.
- 3 To help them lay flat on the pan, you can also cut a piece off the bottom of the "boat" to create a flat surface.
- 4 Spread a light layer of "sauce" (about 1 tablespoon of salsa) inside each zucchini
- 5 Top with seasoned chicken or ground beef
- 6 Bake for 20-25 minutes, until zucchini is tender (but not mushy).
- 7 Top with basil and serve.

Notes

For Phase 3, feel free to add all sorts of toppings, meat choices and of course cheese! The sky is the limit to what kinds of pizzas you can make.

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