



### **Zucchini Pizza**

- 4 c. shredded zucchini
- 2 c. cooked rice
- 1 1/2 c. (6 oz.) shredded mozzarella or cheddar cheese
- 1 1/2 c. grated Parmesan cheese
- 2 eggs
- 1 lb. ground beef
- 1 medium onion, finely chopped
- 1 clove garlic, minced OR 1 tea. minced garlic
- 1 (15 1/2 oz) jar spaghetti sauce
- 3/4 tea. dried basil leaves
- 3/4 tea. dried oregano leaves

Place zucchini in dish towel; wrap and twist to squeeze out as much liquid as possible. In large bowl, stir zucchini, rice, 1 cup mozzarella cheese, 1 cup Parmesan cheese, and eggs until well blended. Press mixture into a greased 15 1/2 x 10 1/2 inch jellyroll pan. Bake at 400° F for 15 minutes or until crust is set and lightly browned.

Meanwhile, in a skillet, fry the ground beef with the chopped onion and garlic until the meat is no longer pink. Drain off any fat. Turn off heat, stir in spaghetti sauce, basil, and oregano until well blended.

Spoon meat mixture over the crust. Sprinkle remaining cheese on top.

Bake in 400° F oven for 15 minutes or until cheese melts. Let stand 5 minutes before cutting into 3" inch squares and serving.

Makes 6 to 8 servings.