

Mt. Pleasant, Iowa
Farmers Market

Zucchini Pizza Crust

MogoOrganic

- 3 1/2 cups coarsely grated zucchini
- salt - as needed
- 1/3 cup all purpose flour
- 3 eggs, lightly beaten
- 2/3 cup grated parmesan cheese
- 2 Tbsp chopped fresh basil
- salt & pepper to taste
- pizza sauce of your choice
- shredded cheese of your choice
- toppings of your choice

Place zucchini in bowl and lightly salt. Let sit for 15-20 minutes, then drain out all the water.

Squeeze inside a towel or cheesecloth to remove all excess water.

Combine zucchini with, flour, eggs, cheese, basil, salt, and pepper in a bowl.

Spread dough out onto a greased pizza pan or an ungreased pizza stone.

Bake in a 350° oven until the top is dry and lightly browned, about 20 minutes.

Remove from oven, add desired sauce, cheese, and toppings.

Return to oven and bake in 350° oven until toppings are browned, about 20 minutes.