

## Personal Zucchini Pizza Boat

*This recipe can be made in individual serving sizes, which is ideal for COVID safety.*

*Adapted from Food Hero*

Makes 1 serving

### Ingredients

- 1 medium zucchini
- 1/4 cup tomato-based pasta sauce
- 1/4 cup shredded mozzarella cheese
- 1 tablespoon shredded parmesan cheese

### Instructions

Preheat oven to 350°F.

Trim the ends off zucchini and cut in half lengthwise. Use a spoon to gently scoop out the soft, seedy center of each half.

Place zucchini halves in a small baking dish. Spoon pasta sauce into zucchini halves. Top with mozzarella and parmesan cheeses.

Bake 25-30 minutes or until zucchini can be easily pierced with a fork and cheese is bubbly and brown. Serve warm.

### Note:

To make the recipe dairy free, use dairy-free cheese alternatives in place of the mozzarella and parmesan cheese.

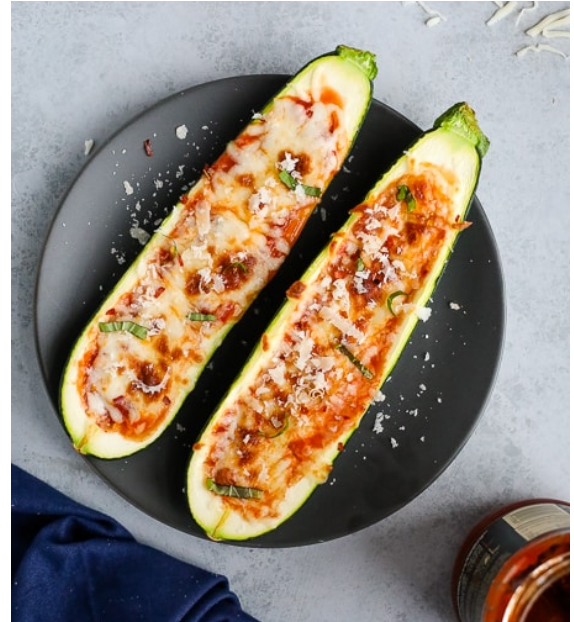


Photo credit: I Heart Vegetables website