Cleo Coyle's (No Guilt) Writer's Snack: Mini Pizzas

Recipe text and photos © by Alice Alfonsi who writes The Coffeehouse Mysteries as Cleo Coyle with her husband, Marc Cerasini

Ingredients:

- **Small to medium zucchini** *(courgette)*
- **Pizza sauce** *(jarred or homemade)*
- **Mozzarella, shredded** *(whole milk or part-skim)*
- **Toppings** *(see note*)*

*Note: Use your favorite pizza toppings—just be sure any meat is already cooked. Topping suggestions: sautéed, chopped mushrooms and/or peppers; olives; pepperoni; cooked and crumbled sausage, etc.

To download my homemade, meatless Italian red sauce recipe, made from fresh tomatoes, click here.

(1) Cut the zucchini into slices of 1/4 to 1/2-inch thick. You want the slices thin enough to cook fast under the broiler but thick enough to hold their shapes for handling after toppings are added. Place the slices on a sheet pan. **Tip:** for easy cleanup, line the pan with a sheet of aluminum foil and lightly coat with non-stick cooking spray.

(2) Spoon pizza sauce onto each slice. To save time, use jarred. (If you need a recommendation, I like the Ragu Homemade Style Pizza Sauce, "100% Natural.") Sprinkle on your shredded mozzarella and toppings. As noted, because these pizzas are finished in a flash, make sure your meat toppings are already cooked. If using mushrooms or peppers, I would chop them finely and sauté them in a bit of olive oil before adding.

(3) Place the pan of mini pizzas under your broiler for 1 to 3 minutes— time will depend on the intensity of your oven's broiler. No matter what, keep a <u>close eye</u> on these because they cook <u>very quickly</u> and the cheese can burn fast. Remove and...
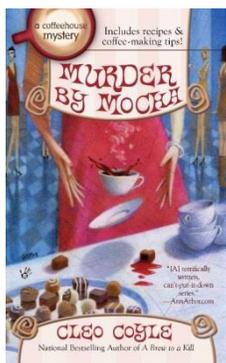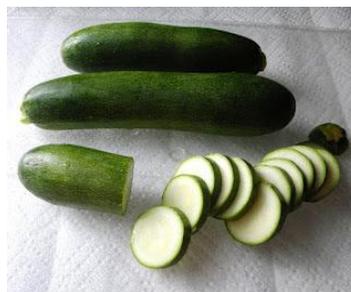
Eat with joy!
~ Cleo Coyle

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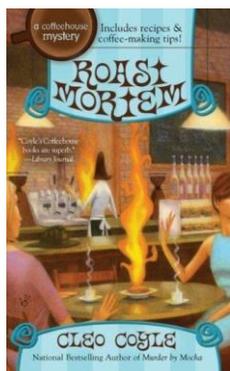
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