

## **Zucchini-Crusted Pizza** (“Moosewood Cookbook” Mollie Katzen)

A normal pizza on top, and a beautiful egg-and-cheese crust, with flecks of green and a slight crunch.

4-6 servings

Preheat oven to 350 degrees.

The Crust: 3 ½ cups grated zucchini (grate it coarsely)

3 eggs, beaten

1/3 cup flour

½ cup grated mozzarella

½ cup grated Parmesan

1 Tbsp fresh basil leaves, minced (or ½ tsp dried)

salt and pepper

Salt the zucchini lightly and let it sit for 15 minutes. Squeeze out all the excess moisture.

Combine all crust ingredients, and spread into an oiled 9x13” baking pan. Bake 20-25 minutes, until the surface is dry and firm. Brush the top with oil and broil it, under moderate heat for 5 minutes.

Pile all of your favorite pizza toppings on (tomato sauce, olives, sautéed mushrooms, strips of peppers, lots of cheese, etc.) and heat the whole mess in a 350 degree oven for about 25 minutes. Serve hot, cut into squares, with a big tossed salad.