



Grilled Zucchini Pizza Slices

- large zucchini slices, cut 3/4 inch thick
- olive oil
- pizza sauce of your choice
- grated cheese pizza
- toppings of your choice

Oil the grill grates, then preheat grill to medium-high. (If using a broiler, it should be reheated as well.)

Cut zucchini into thick slices about 3/4 inch thick. (you can cut the zucchini into round slices or lengthwise slices, depending on what shape the zucchini is. I wouldn't use enormous zucchini with large seeds for this recipe.)

Grill the zucchini 7-8 minutes, or until there are some grill marks and it's starting to be tender. (If the zucchini has a side that's slightly larger, grill that first so it will be the "top.") If desired, you can heat the sauce while the zucchini grills.

Remove zucchini from the grill, putting them grilled-side up on a cutting board you can use to take them to the kitchen. Add sauce, cheese, and other toppings as desired.

Put loaded zucchini slices back on the grill and cook 7-8 minutes more with the grill lid closed. (Check them every few minutes to see when the cheese is melted and the toppings are lightly browned, especially if you're using a broiler. If you have a gas grill where you can regulate the heat, I turned it to high when I put the pizza back on.)

Remove zucchini pizzas from grill and serve hot.

Source: KalynsKitchen.com.