



Veggie Supreme Zucchini Pizza Boats

with Parm & Mozzarella



30min



2 Servings

A veggie supreme is a classic for a reason. Melty cheese, lots of fresh veggies, and sweet marinara sauce come together to form the perfect slice. But sometimes we want the pizza without the added carbs, which is why we're swapping the dough for these zucchini boats. We've got you covered!

WHAT WE SEND

- 3 zucchini
- ¼ oz Tuscan spice blend
- ½ lb broccoli
- ¾ oz Parmesan ⁷
- 8 oz marinara sauce
- 2 oz roasted red peppers
- 3¾ oz mozzarella ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- 9x13-inch baking dish
- microplane or grater

ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 340kcal, Fat 16g, Carbs 32g, Protein 22g



1. Prep zucchini boats

Preheat broiler with a rack in the center. Lightly oil a 9x13-inch baking dish.

Halve **zucchini** lengthwise. Use a spoon to scoop out centers, leaving a ¼-inch edge all around (reserve zucchini flesh). Arrange in prepared baking dish in a single layer, cut side-up. Brush with oil and season with half of the Tuscan spice, salt, and pepper.



4. Broil & serve

Add **broccoli mixture** to **zucchini boats**. Return to center oven rack and broil until broccoli is softened, about 10 minutes. Tear or cut **mozzarella** into ½-inch pieces. Sprinkle over zucchini boats and broil until melted, about 3 minutes (watch closely).

Serve **zucchini pizza boats** with **Parmesan** sprinkled over top. Enjoy!



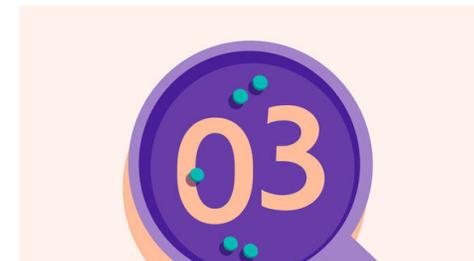
2. Broil boats

Broil **zucchini** on center oven rack until softened and browned in spots, about 15 minutes (watch closely as broilers vary).



5. ...

What were you expecting, more steps?



3. Prep filling

Meanwhile, cut **broccoli** into ½-inch pieces, if necessary. Coarsely chop **reserved zucchini flesh**. Grate **Parmesan**, if necessary.

In a medium bowl, combine **broccoli**, **zucchini flesh**, **marinara**, **roasted peppers**, and **remaining Tuscan spice**. Season to taste with salt and pepper.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!