Zucchini Pizza Boats

This is not my effort to cut out pizza. I am a firm believer that all foods can fit into a healthy regime. This recipe was my effort to make tasty zucchini as an entrée because veggies bore me (and my husband). I paired these with garlic bread to complete the mail. I also reduced waste by using the scrapped out zucchini in my chili the next day, but it would also be tasty in a zucchini bread recipe.

**Nutrition facts do not reflect any optional toppings.**

**Ingredients:**

3 medium Zucchini
3 sprays Cooking spray (I use a canola oil cooking spray)
1 tbsp Garlic powder
2 tsp Dry minced onion
¾ cup Pizza sauce, no sugar added
¾ cup Mozzarella sauce
Optional Toppings of choice (veggies, olives, lean proteins, pineapple, etc)

**Directions:**

1. Preheat the oven to 350 degrees.
2. Cut off the ends of the zucchini, then halve each zucchini long-ways. Take a spoon and scrape the center out of each halve until each zucchini looks like a mini “boat.” Save the zucchini filling for another recipe, such as chili or zucchini bread.
3. Place the zucchini halves in a line on a baking sheet. Spray the cooking spray on the top of each zucchini boat. Bake until zucchini is tender.
4. Remove from the oven, being careful (they will be hot).
5. Sprinkle with garlic powder and dry minced onion. Fill each pizza boat with 2 tbsp pizza sauce. Top with 2 tbsp cheese and toppings of choice.
6. Increase oven temperature to 400 degrees. Return pizza boats to the oven and cook until toppings are heated thoroughly, and cheese is melted.
7. Remove and serve!