Zucchini and Eggplant Pizza Bites

Healthy, nutritious pizza bites that come together in just 20 minutes with only 5 ingredients!

Ingredients

1 tablespoon olive oil

2 zucchini, cut into 1/4­inch thick rounds

1 small eggplant, peeled and cut into 1/4­inch thick rounds

Kosher salt and freshy ground black pepper, to taste

1/3 cup marinara sauce

1/2 cup finely grated mozzarella

1/4 cup pepperoni minis

1 tablespoon Italian seasoning

Instructions

1. Preheat oven to broil.
2. Heat olive oil in a large skillet over medium high heat. Working in batches, add zucchini and cook, flipping once, until golden, about 1­2 minutes on each side; season with salt and pepper, to taste.
3. Place zucchini and eggplant rounds onto a large baking sheet. Top each zucchini and eggplant round with marinara, mozzarella and pepperoni minis.
4. Place into oven and cook until the cheese has melted, about 1­2 minutes.
5. Serve immediately, sprinkled with Italian seasoning, if desired.