



Zucchini Pizza

From the crust to the toppings, here is a pizza topped with zucchini that the whole family can enjoy.

Photo by Rachael Brugger

Crust

Ingredients 3 cups bread flour 1/2 tsp. salt 1 package rapid-rising dry yeast 1 T. chopped fresh basil 1 T. olive oil 1 1/4 cups lukewarm water

Preparation

In a large bowl, mix together 2 1/2 cups flour, yeast, salt, basil, oil and water. Mix until smooth.

Dust a kneading surface with remaining flour. Turn dough onto floured surface and knead until smooth and elastic (5 to 8 minutes), adding flour as necessary to eliminate sticking.

Form dough into a ball. Lightly oil a large bowl and invert over dough. Let rise for 20 minutes. While dough is rising, prepare filling and preheat oven to 425 degrees F.

Filling

Ingredients 1 T. olive oil 1/2 cup chopped onions 2 to 3 cloves finely chopped garlic 2 medium zucchini, sliced 1 large, meaty tomato, washed, quartered, rinsed of seeds, and cut into 1/2-inch pieces 1 T. chopped fresh basil 1/4 tsp. salt

Preparation

In a heavy skillet, heat oil. Add garlic, onions and zucchini. Sauté over medium heat until zucchini is tender, about 5 minutes. Place mixture in a bowl and set aside. Add tomatoes to skillet and sauté over medium-high heat until tomatoes are tender and liquid has evaporated. Stir in basil and salt. Combine with zucchini mixture.

Assembly and Topping

Ingredients 2 T. cornmeal 8 ounces mozzarella cheese, cut into 1/4-inch cubes

Preparation

Lightly oil a 14-inch pizza pan and sprinkle with cornmeal. Punch down dough and roll out to fit pan. Place dough on pan, press down and crimp around edges to form a slight ridge. Spread filling onto dough, to within 1 inch of the edge. Top with cheese. Bake on lowest rack of oven 25 to 30 minutes, until crust is golden. Serves 6.

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