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How about a quick “pizza” casserole this week? Instead of the usual crust, use zoodles (zucchini noodles) and bake up an ooey, gooey cheesy delight.

### **Zoodle Pizza Casserole**

Adapted from bhg.com

Serves 8

10 oz zucchini  
1 ½ tsp kosher salt  
2 eggs, lightly beaten  
½ c finely minced onion  
1 to 2 cloves garlic, minced  
1 tsp dried basil  
2 c (8 oz) shredded mozzarella cheese  
¼ c grated Parmesan  
¼ c all-purpose flour  
¼ c cornmeal  
1 c pizza sauce (from scratch or purchased)  
½ c miniature sliced pepperoni, or more to taste

1. Preheat oven to 400°F. Coat a 3-quart rectangular baking dish with non-stick cooking spray.
2. Use a vegetable spiralizer (or a julienne cutter or mandoline) to cut zucchini into long, thin noodles (“zoodles”). Place in a colander and sprinkle with salt. Toss to coat. Let stand 15 minutes then rinse and pat dry with paper towels.
3. In a large bowl, combine the beaten eggs, onion, garlic, basil, 1/2 c of the mozzarella cheese, the Parmesan cheese, flour and cornmeal. Add the zoodles and toss to combine.
4. Spread zoodles out in the bottom of the casserole dish, press down with a spoon or spatula, then bake 10 minutes or until set and no excess liquid remains.
5. Remove the casserole from the oven and spread with the pizza sauce, arrange remaining mozzarella on top and scatter pepperoni on top of the cheese. Bake 15-20 minutes more until cheese is bubbly and lightly browned. Let casserole rest 15 minutes before serving.

**Shopping List:** zucchini, pizza sauce (if not using homemade), mini pepperoni

**Equipment Needed:** Spiralizer (or julienne cutter or mandoline), whisk, mixing bowl, mixing spoon, measuring spoons and cups, baking dish, colander, chef’s knife and cutting board(s)

**Pantry Staples:** non-stick cooking spray, onion, garlic, dried basil, Kosher salt, mozzarella cheese, Parmesan cheese, flour, cornmeal