



Zucchini Pizza Bites

4 EL tomato mark

3 EL water

2 EL apricot Chutney Fred

different herbals from arden

(Oregano, Thymian, Basilikum, Majoran)

pinch salz und pepper

Olivs with herbs ([Kotanyi-Gewürz](#))

1 piece onion

3 pieces garlic cloves

for the Pizzas:

1 piece Zucchini

cheese (Pizza-, Mozzarella-,Gouda or Parmesan)

some Cocktail tomatoes, cutted

corn or olives

different herbals from garden

(Oregano oder Basilikum)

Oliveoil

Preparation:

1

For the tomato sauce, the tomato market and my apricot Chutney Fred (this step you can easily omit) are simply mixed with the other ingredients, while finely chopping the herbs, onions and garlic cloves.



For this I use the gift from my cousin Lenka, from Tupperware the Tupper Turbo Boss (Click)
The finished sauce is now available.

2

The zucchini is washed and cut into approximately 1 / 2cm thick slices.
In a little olive oil, the slices are then fried about 1 minute from each side.

3

The slices are then placed on a baking sheet covered with baking paper and coated with the prepared tomato sauce.

Before, I still salt both sides of the zucchini and always use my special herbal salt.

Optionally, you can also use Sugo instead of tomato sauce

4

Then come the cheese, the tomato slices, corn (all to your heart's content) on the zucchini pizzas.

The plate is then placed at 200 ° C (top / bottom heat) for about 5-8 minutes in the preheated oven..

5

The little zucchini pizza bites are ready.

They taste cold as well as warm very good.

Good luck and I look forward to your comments!!



Lucina's tips:



Make sure that the zucchini slices are approx. 0.5 cm thick for frying.

They are very sensitive to ethylene, which is why they have to be stored separately from fruit and tomatoes, otherwise the ripening process is greatly accelerated.



I wish good luck

and buon appetit!

youre Lucina Cucina