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Scheck Family Zucchini Pizza



Photo Andy Scheck

INGREDIENTS

1 large zucchini (or multiple smaller)

2 cloves garlic, minced

Several leaves of fresh basil

Parsley or oregano

Sliced pepper jack cheese

4 sweet 100, or cherry tomatoes,

cut in half

DIRECTIONS

Cut the zucchini in 4 equally thick slices, or if the zucchini is big enough cut it in 1/2-inch rounds. Spread the minced garlic on the slices. Chop or snip basil, parsley or other herbs and distribute on slices. Place sliced pepper jack cheese on top, and decorate with tomato halves. (Pepper jack has enough spices and salt so you don't need to add any.)

If you have a cast iron plate for your grill, heat it up to 400F and spray it with a little bit of olive oil spray. Place the zucchini on the grill and cook for about 15 minutes or until the cheese starts to brown slightly. You may also use your oven at the same heat. Oil a flat pan and place the zucchini on it. Bake for 15-20 minutes until the cheese turns brown.

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