

Yellow Squash Crust Pizza Bites

Makes 4 servings

3 yellow squash, shredded

2 eggs, beaten

½ cup shredded Mexican cheese blend

¼ cup grated Parmesan cheese

1 teaspoon minced garlic

Salt

Shredded mozzarella cheese

Optional toppings: pepperoni, cooked sausage, diced bell peppers and/or onion

1. Preheat oven to 400°F. Spray individual brownie pan or 8X8-inch baking pan with nonstick cooking spray.
2. Combine squash, eggs, Mexican cheese blend, Parmesan, garlic and salt in large bowl; stir to blend. Place mixture evenly in prepared pan. Bake 25 minutes.
3. Add mozzarella cheese and desired toppings. Bake 10 minutes or until cheese is melted.

Courtesy: Joella Morris