

Zucchini Pizza Casserole

From – *Taste of Home*

4 cups shredded unpeeled zucchini
½ tsp salt
2 eggs
½ cup grated Parmesan cheese
2 cups shredded part-skim mozzarella cheese, divided
1 cup shredded cheddar cheese, divided
1 pound ground beef
½ cup chopped onion
15 oz Italian tomato sauce
1 medium green pepper – chopped

- Preheat oven to 400F
- Place zucchini in strainer, sprinkle with salt. Let stand for 10 minutes. Squeeze out moisture.
- Combine zucchini with eggs, Parmesan, half of the mozzarella and cheddar cheeses.
- Press into a greased 9X13 baking dish.
- Bake, uncovered for 20 minutes.
- Meanwhile, cook beef and onion over medium heat until meat is no longer pink, drain.
- Add tomato sauce, spoon over zucchini mixture.
- Sprinkle with remaining cheeses and green pepper.
- Bake 20 minutes longer or until heated through.



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