

## Zucchini Pizza with Fresh Mozzarella and Basil Pesto

- 1 recipe of pizza dough, enough for 2 10" crusts ([here's \[http://www.oprah.com/food/Nancys-Pizza-Dough\]](http://www.oprah.com/food/Nancys-Pizza-Dough) a recipe we like)
- 4 medium zucchini, sliced into circles as thin as possible
- 1/2 c. basil pesto ([here's \[http://www.inspiredtaste.net/24114/basil-pesto-recipe/\]](http://www.inspiredtaste.net/24114/basil-pesto-recipe/) a great recipe for pesto that stays bright green)
- 5 oz. fresh mozzarella, torn by hand into large shreds
- 1/4 c. grated pecorino
- olive oil, salt & pepper to taste

Preheat oven to 500. Toss sliced zucchini with a splash of olive oil and salt and pepper to taste. On a heavily floured surface, roll out pizza dough as thin as you can without tearing. Transfer dough rounds to a baking sheet lined with parchment paper. Smear each dough circle with pesto in a thin, even layer. Distribute zucchini rounds over the dough, then scatter mozzarella on top. Sprinkle with pecorino and drizzle with a little more olive oil. Bake at 500 until golden. Turn oven from bake to broil and cook under broiler for about 2-3 more minutes until top blisters in spots and pizza is done. Cut into slices and enjoy!

*\*recipe by Elizabeth Winslow for CamilleStyles.com*