



Total Locals Club

Recipes for pairing with Total Locals
Club January 2012 Selections

www.tastelocalwines.com
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“Resolution Keeping” Low-Carb Zucchini Pizza

Pair with Peterson II Granaio Sangiovese Blend 2009

Ingredients:

3 ½ cups Shredded Zucchini (approx. 5 small zucchini)
3 eggs
1/3 c. Protein Powder or Soy Powder
1 ½ cups shredded part-skim Mozzarella
½ cup grated Parmigiana-Reggiano
Pinch or two of dried Basil
½ tsp. Salt
¼ tsp. Pepper
olive oil
1 cup of your favorite Pizza Sauce, preferably sugar free
toppings of your choice (optional)

Directions:

Preheat oven to 350 degrees

Sprinkle Zucchini with a little kosher salt and let drain in collander or strainer for 30 minutes

Press out excess moisture.

Beat together zucchini, eggs, protein powder, ½ cup Mozzarella, Parmigiana-Reggiano, Basil, Salt & Pepper

Spray 9X13 baking pan/sheet pan and spread zucchini mixture, spreading to sides and into corners

Bake 25 minutes or until firm. Brush a little oil on surface and broil 5 minutes until golden

Spread on Pizza Sauce, remaining mozzarella and toppings of your choice. Bake an additional 25 minutes. Cut into squares and enjoy with a glass of wine.

