**Zucchini, tomato and bocconcini pizza**



**INGREDIENTS**

* 2 large pizza bases
* ¾ cup passata sauce
* 150-200g cherry bocconcini, coarsely torn into piecesws
* 1 small zucchini (approx. 200g), thinly sliced lengthways into ribbons
* 1 large handful cherry tomatoes or 2-3 large tomatoes, diced
* Basil leaves, to serve

**METHOD**

* **Step 1**

Preheat oven to 220°C. Slice zucchini lengthways with a knife or using a peeler into very thin slices. Halve cherry tomatoes.

* **Step 2**

Split the passata between the two pizza bases. Spread both bases evenly with passata. Tear bocconcini into rough pieces. Top both pizza bases with bocconcini, zucchini and cherry tomatoes.

* **Step 3**

Bake pizzas for 10-15 mins or until bocconcini melts and base is brown and crispy around the edges. Wash basil leaves and remove leaves from stems. Cut pizza’s and then sprinkle with basil leaves before serving.