

Summer Squash Pizza

-4 cups finely shredded zucchini or summer squash
-3/4 cup all-purpose flour
-1/2 cup shredded mozzarella cheese
-2 eggs, beaten
-1/2 teaspoon ground black pepper
-Salt to taste

1. Preheat oven to 350 degrees F.
2. Once squash has been shredded, lightly salt the squash and transfer it to a strainer. Let stand 15 to 30 minutes and press all remaining liquid out of squash.
3. In a medium-sized mixing bowl, combine squash, flour, Parmesan cheese, mozzarella cheese, eggs, pepper and salt. Mix well.
4. Spread the mixture into a greased and floured jelly roll pan. Bake for 25 minutes in the preheated oven.
5. Remove the crust from the oven and change the oven's temperature to broil. Brush the top of the crust with oil, and then broil the crust for 3 to 5 minutes until the top is lightly browned.
6. Allow the crust to cool slightly and slide spatula underneath all edges and under the middle. Place a large baking sheet over the top of the crust and gently flip the crust over so that the bottom of the crust is now facing upwards. Because it can be difficult to flip the crust smoothly, it may be necessary to cut the crust in half to facilitate the flipping of the crust. If you want to omit the flipping stage, that is okay, but the crust won't be as crunchy.
7. Brush the top of the crust with oil and broil for another 3 to 5 minutes until the top is browned. Cover with toppings as desired. This will be a non-traditional crust, as it will be somewhat soft. Depending on your toppings, you may need to bake it at 400 degrees F (200 degrees C) for a few more

Nutritional Facts: 1014 Calories, 153g Carbs, 23g Fat, 46g Protein, 1229mg Sodium, 11g Sugar