



QUARANTINE
PANTRY

The title 'QUARANTINE PANTRY' is written in a bold, green, sans-serif font. The word 'QUARANTINE' is on the top line and 'PANTRY' is on the bottom line. The letters are slightly curved and overlap. Behind the text are several kitchen tools: a grey spatula, a green vegetable, a purple rolling pin, and a green-handled knife with a grey blade.

Garden Pizzas

Ingredients:

- 1 large zucchini, sliced into 1/2-3/4 inch rounds
- 1 large yellow squash, sliced into 1/2-3/4 inch rounds
- 1 large tomato, chopped
- 1 medium onion, chopped
- 1 cup shredded or sliced cheese
- 1-2 eggs, beaten
- 1 & 1/2 cup breading or breadcrumbs
- 1 teaspoon salt
- 2 Tablespoons olive oil
- 1 handful of fresh herbs, chopped

Directions:

Preheat oven to 350 degrees.

Slice or dice your onion and add this to a skillet/saute pan with olive oil to soften. (3ish minutes)

Slice the zucchini, yellow squash into 1/2-3/4 inch thick medallions.

In a plastic bag or medium bowl, add your breading.

Crack eggs into a separate bowl and whisk to combine yolk and egg white.

Dip each medallion into the whisked egg, coating both sides. Then, place into the breading mix.

Close the bag and shake medallions or flip over in the breading bowl to ensure both sides are coated with the breading ingredients.

Grease a bake sheet lightly with olive oil.

Place one layer of breaded medallions on the bake sheet, Baking for 15 minutes on one side, then flip and bake for another 15 minutes. Fork test for softness. Depending on your oven, you may need more time.

Remove and then top with cheese, tomato, and chopped fresh herbs.

Place the topped pizzas back in the oven for about 5 minutes to let your cheese melt.

Enjoy!!