

# zucchini and fresh tomato pizza

with fontina

## Directions

> Add the olive oil to a pan and sauté the onions, garlic, and salt for 7-10 minutes, or until the onions are translucent.

> Add the ground fennel and zucchini - allow to soften, approximately 3-5 minutes.

> Remove from heat and add the tomatoes and basil.

> Allow to cool down and then drain any excess liquid before adding to the pizza crust.

> Top with cheese, if you wish, and bake according to the pizza crust instructions.

## Ingredients

4 cups zucchini, bite-sized  
2 cups onion, thinly sliced  
4 cups chopped fresh tomatoes  
1/4 cup chopped fresh basil  
3 cloves garlic, minced  
2 teaspoons olive oil  
1 pizza dough  
2 cups grated mozzarella cheese  
(optional)  
2 teaspoons ground fennel  
2 teaspoons salt

[ feeds: 2-4  
takes: 45 minutes ]

