



Zucchini Pizza Boats



Entire recipe (2 zucchini boats): 108 calories, 4g total fat (1.5g sat fat), 467mg sodium, 8g carbs, 2g fiber, 4g sugars, 10g protein

Green Plan [SmartPoints](#)® value 2*

Blue Plan (Freestyle™) [SmartPoints](#)® value 2*

Purple Plan [SmartPoints](#)® value 2*

Prep: 10 minutes **Cook:** 5 minutes



Tagged: [Recipes for Sides, Starters & Snacks](#), [Vegetarian Recipes](#), [Single Serving](#), [5 Ingredients or Less](#), [30 Minutes or Less](#)

Ingredients

1 medium-large zucchini, stem end removed

1 stick light string cheese

2 tbsp. pizza sauce

3 slices turkey pepperoni, chopped

Optional seasonings: garlic powder, onion powder, black pepper, Italian seasoning

Optional topping: crushed red pepper flakes

Directions

Pierce zucchini several times with a fork. Place on a microwave-safe plate, and microwave for 2 minutes.

Flip zucchini and microwave for 2 more minutes, or until softened. Let cool, about 5 minutes.

Meanwhile, break string cheese stick into thirds, and place in a blender or food processor; blend at high speed until shredded. (Or pull into shreds and roughly chop.)

Cut zucchini in half lengthwise. Gently scoop out the inside flesh, leaving about 1/4 inch inside the skin. Thoroughly pat dry.

If you like, season sauce. Divide sauce between hollowed-out zucchini halves, sprinkle with cheese, and top with chopped pepperoni.

Microwave for 1 minute, or until cheese has slightly melted. Enjoy!

MAKES 1 SERVING

[SmartPoints](#)® value* not what you expected? We follow the same method as Weight Watchers when calculating recipe values: We add up the [SmartPoints](#)® values* of the individual ingredients using the Recipe Builder. (Many foods have a value of zero and remain zero in recipes.)

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