



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

[Click for WW Points® value*](#)

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



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

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

We may receive affiliate compensation from some of these links. Prices and availability are subject to change.

We may have received free product samples, which in no way influences whether these products are reviewed favorably, unfavorably, mentioned with indifference, or mentioned at all. Click for more about our [editorial](#) and [advertising](#) policies.

*The WW Points® values for these products and/or recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by WW International, Inc., the owner of the Points® trademark. For those on the Diabetic Plan, values may vary.

Questions on the WW Points® values listed? [Click here.](#)

Hungry Girl provides general information about food and lifestyle. This information and any linked materials are not intended and should not be construed as medical advice, nor is the information a substitute for professional medical expertise or treatment. [Click here](#) for more information.