

Melissa d'Arabian

With four daughters at home, the season 5 winner of *Food Network Star* gets everyone helping out in the kitchen. "I let the girls eat almost anything as long as we cook it ourselves," says Melissa. "They're learning smart choices—and it gives us quality mother-daughter time." These addictive pizza bites are an after-school favorite. Melissa confesses, "I might be the biggest fan of all!"

Grilled Zucchini Pizza Bites

- 2 tsp olive oil
- 2 medium zucchini, ends trimmed, cut crosswise into 24 rounds
- ¼ cup homemade or store-bought marinara sauce
- 24 pieces thinly sliced low-fat pepperoni (optional)
- 4 oz fresh mozzarella cheese, cut into 24 pieces
- ½ tsp kosher salt

- Line a rimmed baking sheet with aluminum foil, adjust an oven rack to upper-middle position, and preheat broiler to high.
- Heat olive oil in a large nonstick skillet over medium-high heat. Add zucchini and cook (in batches if needed) until browned on one side, 4 to 5 minutes.
- Transfer zucchini to baking sheet, browned sides up. Top each round with ½ tsp marinara sauce, a pepperoni slice, if using, and a piece of mozzarella. Broil until cheese is melted, 2 to 3 minutes.
- Transfer to a platter. Sprinkle with salt and serve warm.

Makes 8 servings.

Supermarket Healthy features more than 120 easy and affordable recipes that prove nutritious meals don't have to be labor-intensive or use hard-to-find items. Bn.com, \$25

