

Broccoli Pizzette: The Cheesy Veggie Pizza Bites Everyone Loves

Broccoli Pizzette (Crispy Cheesy Broccoli Bites)



OVEN
425°F

TIME
5 min

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INGREDIENTS

For the Broccoli Base:

- 3 cups broccoli florets, finely chopped
- 1 1/2 cups shredded mozzarella cheese
- 1/2 cup grated Parmesan cheese
- 1 egg, beaten
- 1 tsp garlic powder
- 1 tsp Italian seasoning
- 1/4 tsp red pepper flakes (optional)

Salt and pepper to taste

For the Toppings:

- 3/4 cup pizza or marinara sauce
- 1 1/2 cups shredded mozzarella
- Mini pepperoni, crumbled bacon, or Italian sausage
- Sliced olives, mushrooms, or bell peppers
- Fresh basil and extra Parmesan for finishing

DIRECTIONS

1. Preheat the Oven: Preheat to 425°F and line a baking sheet with parchment paper.
2. Steam the Broccoli: Steam broccoli for 4-5 minutes until very tender. Drain and let cool slightly.
3. Remove All Moisture (Critical Step!): Place the broccoli in a clean kitchen towel and squeeze firmly to remove ALL excess moisture. This is what gives you crispy edges instead of soggy bites.
4. Make the Base: In a mixing bowl, combine:
5. Broccoli
6. 1 1/2 cups mozzarella
7. Parmesan
8. Egg
9. Garlic powder
10. Italian seasoning
11. Red pepper flakes
12. Salt and pepper
13. Mix until a sticky, cohesive mixture forms.
14. Shape the Pizzettes: Scoop about 2 tablespoons per portion onto the baking sheet. Press into 3-inch circles.
15. Bake the Base: Bake for 18-20 minutes until golden brown and crispy around the edges.
16. Add Toppings: Remove from oven and top each with:
17. A spoonful of sauce
18. Generous mozzarella
19. Your favorite toppings
20. Return to oven for 8-10 minutes, until cheese is melted and bubbly.

21. Finish & Serve: Top with fresh basil, extra Parmesan, and a light drizzle of olive oil.
22. Serve immediately while warm and melty.

SWAPS & NOTES

Frozen works-just thaw and squeeze VERY well.

Make it vegetarian: Stick to veggies like mushrooms, olives, and peppers.

Dairy swap: Part-skim mozzarella works beautifully for a lighter option.

Spice it up: Add crushed red pepper or a drizzle of hot honey after baking.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/broccoli-pizzette-the-cheesy-veggie-pizza-bites-everyone-loves/>