

Zucchini Cheesy Bread

A carb fix to feel good about

Ingredients

- 3 med zucchini (approx 4 cups grated zucchini)
- 2 large eggs
- 2 cloves garlic, minced
- ½ tsp. dried oregano
- 3 cup shredded mozzarella, divided
- ½ cup freshly grated Parmesan
- ¼ cup cornstarch
- kosher salt
- freshly ground black pepper
- pinch of crushed red pepper flakes
- 2 tsp. freshly chopped parsley
- marinara sauce for dipping

Directions

1. Preheat oven to 425°. Line a baking sheet with parchment.
2. Grate zucchini on a box grater or in a food processor. Wring excess moisture out of zucchini using cheesecloth or a dish towel.
3. Transfer zucchini to a large bowl with eggs, garlic, oregano, 1 cup mozzarella, Parmesan, cornstarch and season with salt and pepper. Stir until completely combined.
4. Transfer “dough” to prepared baking sheet and pat into a crust. Bake until golden and dried out, 25 minutes.
5. Sprinkle with remaining 2 cups mozzarella, crushed red pepper flakes, and parsley and bake until cheese is melted, 8--10 minutes.
6. Slice and serve with marinara.



**CHEESY
ZUCCHINI
BREAD**

delish

