

Zucchini Cheesy Bread

written by The Recipe Exchange | January 12, 2018

Ingredients

3 medium zucchini, or about 4 cups grated zucchini
2 large eggs
2 cloves garlic, minced
1/2 tsp. dried oregano
3 c. shredded mozzarella, divided
1/2 c. freshly grated Parmesan
1/4 c. cornstarch
kosher salt
Freshly ground black pepper
pinch of crushed red pepper flakes
2 tsp. Freshly Chopped Parsley
Marinara, for dipping

Directions

Preheat oven to 425° and line a baking sheet with parchment. On a box grater or in a food processor, grate zucchini. Using cheesecloth or a dish towel, wring excess moisture out of zucchini.

Transfer zucchini to a large bowl with eggs, garlic, oregano, 1 cup mozzarella, Parmesan, and cornstarch and season with salt and pepper. Stir until completely combined.

Transfer “dough” to prepared baking sheet and pat into a crust. Bake until golden and dried out, 25 minutes.

Sprinkle with remaining 2 cups mozzarella, crushed red pepper flakes, and parsley and bake until cheese is melted, 8 to 10 minutes more.

Slice and serve with marinara.