

Zucchini 2 WAYS

ZUCCHINI CHOCOLATE CHIP LOAF

SERVINGS:

PREP TIME: 15 MIN

COOK TIME: 35 - 45 MIN

Ingredients

- 1 1/2 cups grated zucchini
- 1/2 cup sugar
- 1/3 cup vegetable oil
- 1 tsp vanilla
- 2 eggs
- 1 1/2 cups flour
- 1/2 tsp baking soda
- 2 tsp cinnamon
- 1/4 tsp salt
- 1 1/2 tsp baking powder
- 1/2 cup chocolate chips

Directions

1. Preheat oven to 350. Line an 8-inch loaf pan with nonstick foil and spray with cooking spray.
2. Combine zucchini, sugar, oil, vanilla, & eggs & mix well.
3. Add flour, baking soda, cinnamon, salt, & baking powder to a separate bowl & whisk to combine.
4. Stir Chocolate Chips into dry ingredients
5. Add dry ingredients to wet ingredients and mix well
6. Bake 35-45 minutes or until an inserted toothpick comes out clean



RAMONA'S ZUCCHINI PIZZA

SERVINGS: 8

PREP TIME: 15 MIN

COOK TIME: 15 -17 MIN

Ingredients

- 4-5 zucchini
- 1 yellow onion
- olive oil
- Pizza Dough (store bought or home made)
- Salt to taste

Directions

1. Preheat oven to 450, grease pizza pan (round or rectangle).
2. Cut zucchinis lengthwise, and then thinly slice. Sauté in olive oil until tender, add salt to taste. Set aside
3. Dice onion and sauté until caramelized. Set aside
4. Spread pizza dough on pan & pierce dough with a fork. Massage dough with olive oil. Top with zucchini & onion, distributing evenly.
5. Cook based on dough instructions (usually 15-17 mins at 450)