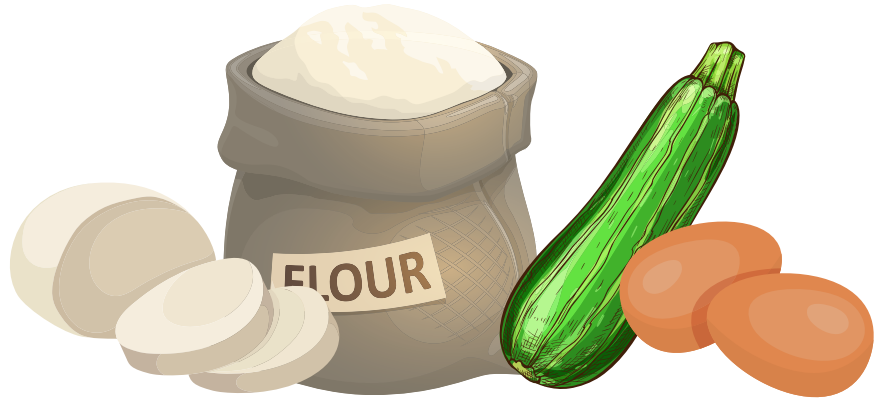




Savory Zucchini Loaf



Prep Time: 25 minutes Cook Time: 50 minutes Makes: 8 servings

INGREDIENTS

- ½ cup, hazelnuts, whole
- 1 small zucchini, diced
- 2 tablespoons, 5 tablespoons olive oil, divided
- ¾ cup sun-dried tomato, not reconstituted, chopped
- 3 small eggs
- ½ cup milk
- 1 cup flour, white all purpose
- 2 teaspoons baking powder
- ¼ sea salt
- ¼ teaspoon black pepper
- 2/3 cup, fresh mozzarella cheese, cubed
- ¼ cup basil, cut in ribbons
- Cooking spray

DIRECTIONS

- **PREHEAT** the oven to 350° F.
- **TOAST** the hazelnuts in a hot skillet at medium heat. Remove, **CHOP** and set aside.
- **ADD** 2 tablespoons of olive oil to the same skillet and sauté the diced zucchini at a medium heat for 5 minutes.
- **PLACE** the chopped sun-dried tomatoes in a small bowl. Cover with hot water for 10 minutes or until softened. Drain and set aside.
- **WHISK** the eggs in a large bowl, add milk and beat it together.
- **INCORPORATE** the flour and baking powder, mixing until the batter is smooth.



Savory Zucchini Loaf



DIRECTIONS CONTINUED

- **ADD** the remaining 5 tablespoons olive oil, salt, if using, and pepper. **MIX** well.
- **ADD** the zucchini, mozzarella, sun-dried tomatoes, basil and hazelnuts and **MIX** delicately with a spatula one more time.
- **SPRAY** a loaf pan with cooking spray. **POUR** in the batter.
- **BAKE** for 45 minutes or until a toothpick comes out clean.
- **CUT** in slices and **SERVE** warm or at room temperature.