

Roasted Vegetable Strata

TOTAL TIME: Prep: 55 min. + chilling Bake: 40 min.
YIELD: 8 servings.



Ingredients

- 3 large zucchini, halved lengthwise and cut into 3/4-inch slices
- 1 each medium red, yellow and orange peppers, cut into 1-inch pieces
- 2 tablespoons olive oil
- 1 teaspoon dried oregano
- 1/2 teaspoon salt

- 1/2 teaspoon pepper
 - 1/2 teaspoon dried basil
 - 1 medium tomato, chopped
 - 1 loaf (1 pound) unsliced crusty Italian bread
 - 1/2 cup shredded sharp cheddar cheese
 - 1/2 cup shredded Asiago cheese
 - 6 large eggs
 - 2 cups fat-free milk
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Directions

- 1. Preheat oven to 400°. Toss zucchini and peppers with oil and seasonings; transfer to a 15x10x1-in. pan. Roast until tender, 25-30 minutes, stirring once. Stir in tomato; cool slightly.
- 2. Trim ends from bread; cut bread into 1-in. slices. In a greased 13x9-in. baking dish, layer half of each of the following: bread, roasted vegetables and cheeses. Repeat layers. Whisk together eggs and milk; pour evenly over top. Refrigerate, covered, 6 hours or overnight.

- 3. Preheat oven to 375°. Remove casserole from refrigerator while oven heats. Bake, uncovered, until golden brown, 40-50 minutes. Let stand 5-10 minutes before cutting.

Zucchini Hamburger Pie



TOTAL TIME: Prep: 25 min. Bake: 1 hour **YIELD:** 8 servings.

Ingredients

- 1/2 pound ground beef
 - 1/4 cup finely chopped onion
 - 1 teaspoon salt
 - 1/2 teaspoon garlic salt
 - 1/2 cup diced green pepper
 - 1 teaspoon dried oregano
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- 1 teaspoon dried parsley flakes
 - 1/2 cup dry bread crumbs
 - 1/4 cup grated Parmesan cheese
 - 1 large egg, lightly beaten
 - Pastry for double-crust deep-dish pie
 - 4 cups sliced zucchini, divided
 - 2 medium tomatoes, peeled and thinly sliced
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Directions

- 1. In a skillet, cook beef, onion, salt and garlic salt over medium heat until meat is no longer pink; drain. Add the green pepper, oregano, parsley, bread crumbs, cheese and egg; mix well. Set aside.
- 2. Place bottom pastry in pie plate; layer 2 cups of zucchini in crust. Cover with beef mixture. Top with tomato slices and remaining zucchini. Place top pastry over zucchini. Cut a few slits in top.
- 3. Bake at 350° for 1 hour or until crust is lightly browned.

Veggie-Packed Strata

TOTAL TIME: Prep: 25 min. Bake: 1 hour 20 minutes + standing
YIELD: 8 servings.



Ingredients

- 2 medium sweet red peppers, julienned
 - 1 medium sweet yellow pepper, julienned
 - 1 large red onion, sliced
 - 3 tablespoons olive oil, divided
 - 3 garlic cloves, minced
 - 2 medium yellow summer squash, thinly sliced
 - 2 medium zucchini, thinly sliced
 - 1/2 pound fresh mushrooms, sliced
 - 1 package (8 ounces) cream cheese, softened
 - 1/4 cup heavy whipping cream
 - 2 teaspoons salt
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- 1 teaspoon pepper
 - 6 large eggs, room temperature
 - 8 slices bread, cut into 1/2-inch cubes (about 6 cups),
divided
 - 2 cups shredded Swiss cheese
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Directions

- 1. In a large skillet, saute peppers and onion in 1 Tbsp. oil until tender. Add garlic; cook 1 minute longer. Drain; pat dry and set aside. In the same skillet, saute the yellow squash, zucchini and mushrooms in remaining 2 Tbsp. oil until tender. Drain; pat dry and set aside.
- 2. Preheat oven to 325°. In a large bowl, beat cream cheese, cream, salt and pepper until smooth. Beat in eggs. Stir in vegetables, half of the bread cubes and Swiss cheese. Arrange the remaining bread cubes in a greased 10-in. springform pan. Place on a baking sheet. Pour egg mixture into pan.
- 3. Bake, uncovered, until set and a thermometer reads 160°, 80-95 minutes. Let stand for 10-15 minutes before serving. Run a knife around sides of pan to loosen; remove sides. Cut into wedges.

Zucchini & Cheese Drop Biscuits

TOTAL TIME: Prep: 25 min. + standing Bake: 25 min.

YIELD: 1 dozen.



Ingredients

- 3/4 cup shredded zucchini
 - 1-1/4 teaspoons salt, divided
 - 2-1/2 cups all-purpose flour
 - 1 tablespoon baking powder
 - 1/2 cup cold butter, cubed
 - 1/2 cup shredded cheddar cheese
 - 1/4 cup shredded part-skim mozzarella cheese
 - 1/4 cup shredded Parmesan cheese
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- 2 tablespoons finely chopped oil-packed sun-dried tomatoes, patted dry
 - 2 tablespoons minced fresh basil or 2 teaspoons dried basil
 - 1 cup 2% milk
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Directions

- 1. Preheat oven to 425°. Place zucchini in a colander over a plate; sprinkle with 1/4 teaspoon salt and toss. Let stand 10 minutes. Rinse and drain well. Squeeze zucchini to remove excess liquid. Pat dry.
- 2. In a large bowl, whisk flour, baking powder and remaining salt. Cut in butter until mixture resembles coarse crumbs. Stir in zucchini, cheeses, tomatoes and basil. Add milk; stir just until moistened.
- 3. Drop by scant 1/3 cupfuls into a greased 13x9-in. baking pan. Bake until golden brown, 22-26 minutes. Serve warm.

Basil Corn & Tomato Bake

TOTAL TIME: Prep: 30 min. Bake: 45 min. + standing

YIELD: 10 servings.



Ingredients

- 2 teaspoons olive oil
- 1 medium onion, chopped
- 2 large eggs
- 1 can (10-3/4 ounces) reduced-fat reduced-sodium condensed cream of celery soup, undiluted
- 4 cups fresh or frozen corn
- 1 small zucchini, chopped
- 1 medium tomato, seeded and chopped
- 3/4 cup soft whole wheat bread crumbs
- 1/3 cup minced fresh basil
- 1/2 teaspoon salt
- 1/2 cup shredded part-skim mozzarella cheese

- Additional minced fresh basil, optional
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Directions

- 1. Preheat oven to 350°. In a small skillet, heat oil over medium heat. Add onion; cook and stir until tender. In a large bowl, whisk eggs and condensed soup until blended. Stir in vegetables, bread crumbs, basil, salt and onion. Transfer mixture to an 11x7-in. baking dish coated with cooking spray.
- 2. Bake, uncovered, 40-45 minutes or until bubbly. Sprinkle with cheese. Bake 5-10 minutes longer or until cheese is melted. Let stand 10 minutes before serving. If desired, sprinkle with additional basil.

Chocolate Zucchini Cake with Custard Sauce

TOTAL TIME: Prep: 20 min. Bake: 55 min. + cooling

YIELD: 16 servings.



Ingredients

- 1-3/4 cups sugar
 - 1/2 cup canola oil
 - 1/4 cup butter, softened
 - 1/2 cup buttermilk
 - 2 eggs
 - 1 teaspoon vanilla extract
 - 2-1/2 cups all-purpose flour
 - 1/4 cup baking cocoa
 - 1 teaspoon baking soda
 - 1/2 teaspoon ground cinnamon
 - 1/4 teaspoon ground cloves
 - 2 cups finely shredded zucchini
 - 1/2 cup semisweet chocolate chips
 - 1/2 cup sliced almonds
 - **CUSTARD SAUCE:**
 - 1/2 cup sugar
 - 2 tablespoons all-purpose flour
 - 2 tablespoons cornstarch
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- 3 cups whole milk
 - 3 egg yolks
 - 3 tablespoons butter
 - 1/4 teaspoon almond extract
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Directions

- 1. Preheat oven to 325°. Grease and flour a 10-in. plain or fluted tube pan. In another bowl, beat sugar, oil and butter until well blended. Gradually beat in buttermilk, eggs and vanilla.
- 2. In another bowl, whisk flour, cocoa, baking soda, cinnamon and cloves; gradually beat into sugar mixture. Stir in zucchini, chocolate chips and almonds.
- 3. Transfer to prepared pan. Bake 55-60 minutes or until a toothpick inserted in center comes out clean. Cool 10 minutes before removing from pan to a wire rack to cool.
- 4. For sauce, in a large saucepan, mix sugar, flour and cornstarch. Whisk in milk. Cook and stir over medium-high heat until thickened and bubbly. Reduce heat to low; cook and stir 2 minutes longer. Remove from heat.
- 5. In a small bowl, whisk a small amount of hot mixture into egg yolks; return all to pan, whisking constantly. Bring to a gentle boil; cook and stir 2 minutes. Gently stir in

butter and extract. Serve warm with cake. Cover and refrigerate leftover sauce.

Zucchini Tomato Casserole

TOTAL TIME: Prep: 10 min. Cook: 25 min. + standing

YIELD: 8 servings.



Ingredients

- 6 medium zucchini, diced (about 6 cups)
- 4 tablespoons butter, melted
- 2 medium tomatoes, diced
- 1 cup shredded cheddar cheese
- 1 cup Velveeta
- 1 cup soft bread crumbs
- 2 large eggs, beaten

- 2 tablespoons dried minced onion
 - 3 tablespoons minced fresh parsley or 1 tablespoon dried parsley
 - 1 tablespoon minced fresh basil or 1 teaspoon dried basil
 - 1/2 teaspoon garlic powder
 - 1/2 teaspoon salt
 - 1/2 teaspoon pepper
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Directions

- 1. In a large skillet, saute zucchini in 2 tablespoons butter until crisp-tender; drain well. In a bowl, combine the remaining ingredients. Stir in the zucchini and remaining butter. Transfer to an ungreased 2-qt. baking dish. Bake, uncovered, at 350° for 25-30 minutes or until bubbly. Let stand for 10 minutes before serving.

Zucchini Dessert Squares

TOTAL TIME: Prep: 30 min. Bake: 40 min. **YIELD:** 16-20 servings.



Ingredients

- 4 cups all-purpose flour
- 2 cups sugar
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1-1/2 cups cold butter
- **FILLING:**
- 8 to 10 cups cubed seeded peeled zucchini (4 to 5 pounds)
- 2/3 cup lemon juice
- 1 cup sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg

Directions

- 1. In a large bowl, combine the flour, sugar, cinnamon and salt. Cut in butter until crumbly; reserve 3 cups. Pat remaining crumb mixture into a greased 13-in. x 9-in. baking pan. Bake at 375° for 12 minutes.
- 2. Meanwhile, for filling, place zucchini and lemon juice in a large saucepan; bring to a boil. Reduce heat; cover and cook for 6-8 minutes or until zucchini is crisp-tender. Stir in the sugar, cinnamon and nutmeg; cover and simmer for 5 minutes (mixture will be thin).
- 3. Spoon over crust; sprinkle with the reserved crumb mixture. Bake at 375° until golden, 40-45 minutes.

Pina Colada Zucchini Bread

TOTAL TIME: Prep: 25 min. Bake: 45 min. + cooling **YIELD:** 3 loaves (12 pieces each).



Ingredients

- 4 cups all-purpose flour
 - 3 cups sugar
 - 2 teaspoons baking powder
 - 1-1/2 teaspoons salt
 - 1 teaspoon baking soda
 - 4 large eggs, room temperature
 - 1-1/2 cups canola oil
 - 1 teaspoon each coconut, rum and vanilla extracts
 - 3 cups shredded zucchini
 - 1 cup canned crushed pineapple, drained
 - 1/2 cup chopped walnuts or chopped pecans
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Directions

- 1. Line the bottoms of 3 greased and floured 8x4-in. loaf pans with waxed paper and grease the paper; set pans aside. Preheat oven to 350°.
- 2. In a large bowl, combine the flour, sugar, baking powder, salt and baking soda. In another bowl, whisk the eggs, oil and extracts. Stir into dry ingredients until just moistened. Fold in the zucchini, pineapple and walnuts.

- 3. Transfer to prepared pans. Bake for 45-55 minutes or until a toothpick inserted in the center comes out clean. Cool for 10 minutes before removing from pans to wire racks. Gently remove waxed paper.

Dilly Zucchini Casserole

TOTAL TIME: Prep: 15 min. Bake: 25 min. **YIELD:** 5 servings.



Ingredients

- 1 cup biscuit/baking mix
- 1/2 cup grated Parmesan cheese
- 1 tablespoon dill weed
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 4 large eggs, lightly beaten

- 1/2 cup canola oil
 - 3 cups chopped zucchini
 - 1 large onion, chopped
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Directions

- 1. In a large bowl, combine the biscuit mix, Parmesan cheese, dill, salt and pepper. Add eggs and oil. Stir in zucchini and onion until blended. Pour into a greased 1-1/2-qt. baking dish.
- 2. Bake, uncovered, at 375° for 25-30 minutes or until golden brown.

Cheesy Zucchini Quiche

TOTAL TIME: Prep: 25 min. Bake: 35 min. + standing

YIELD: 8 servings.



Ingredients

- Dough for single-crust pie
 - 3 tablespoons butter
 - 4 cups thinly sliced zucchini (about 3 medium)
 - 1 large onion, thinly sliced
 - 2 large eggs, room temperature
 - 2 teaspoons dried parsley flakes
 - 1/2 teaspoon salt
 - 1/2 teaspoon garlic powder
 - 1/2 teaspoon dried basil
 - 1/2 teaspoon dried oregano
 - 1/4 teaspoon pepper
 - 2 cups shredded part-skim mozzarella cheese
 - 2 teaspoons prepared mustard
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Directions

1. Preheat oven to 400°. On a lightly floured surface, roll dough to a 1/8-in.-thick circle; transfer to a 9-in. pie plate. Trim crust to 1/2 in. beyond rim of plate; flute edge. Refrigerate while preparing filling.

- 2. In a large skillet, heat butter over medium heat. Add zucchini and onion; cook and stir until tender. Drain and cool slightly.
- 3. Whisk eggs and seasonings until blended. Stir in cheese and zucchini mixture. Spread mustard over pastry shell; add filling.
- 4. Bake on a lower oven rack until a knife inserted in center comes out clean and crust is golden brown, 35-40 minutes. If needed, cover edge loosely with foil during last 15 minutes to prevent over browning. Let stand 10 minutes before cutting.

Zucchini Chocolate Chip Muffins

TOTAL TIME: Prep: 20 min. Bake: 20 min. **YIELD:** 1 dozen.



Ingredients

- 1-1/2 cups all-purpose flour
 - 3/4 cup sugar
 - 1 teaspoon baking soda
 - 1 teaspoon ground cinnamon
 - 1/2 teaspoon salt
 - 1 large egg, room temperature, lightly beaten
 - 1/2 cup canola oil
 - 1/4 cup 2% milk
 - 1 tablespoon lemon juice
 - 1 teaspoon vanilla extract
 - 1 cup shredded zucchini
 - 1/4 cup miniature semisweet chocolate chips
 - 1/4 cup chopped walnuts
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Directions

1. In a bowl, combine flour, sugar, baking soda, cinnamon and salt. Beat the egg, oil, milk, lemon juice and vanilla; stir into dry ingredients just until moistened. Fold in zucchini, chocolate chips and walnuts. Fill 12 greased or paper-lined muffin cups two-thirds full.

- 2. Bake at 350° for 20-25 minutes or until a toothpick comes out clean.

Yummy Zucchini Chocolate Cake

TOTAL TIME: Prep: 20 min. Bake: 30 min. **YIELD:** 18 servings.



Ingredients

- 1-3/4 cups sugar
- 1/2 cup canola oil
- 2 large eggs, room temperature
- 2/3 cup unsweetened applesauce
- 1 teaspoon vanilla extract
- 2-1/2 cups all-purpose flour
- 1/2 cup baking cocoa

- 1 teaspoon baking soda
 - 1/2 teaspoon salt
 - 1/2 cup buttermilk
 - 2 cups shredded zucchini
 - 1 cup miniature semisweet chocolate chips
 - 1/2 cup chopped pecans, toasted
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Directions

- 1. Preheat oven to 350°. Coat a 13x9-in. baking pan with cooking spray.
- 2. Beat sugar and oil on medium speed 1 minute. Add eggs, applesauce and vanilla; beat 1 minute. In another bowl, whisk together flour, cocoa, baking soda and salt; add to sugar mixture alternately with buttermilk, beating just until blended. Stir in zucchini.
- 3. Transfer to prepared pan. Bake 20 minutes. Sprinkle with chocolate chips and pecans. Bake until a toothpick inserted in center comes out clean, 10-15 minutes. Cool in pan on a wire rack.

Cheddar-Veggie Appetizer Torte

TOTAL TIME: Prep: 25 min. Bake: 30 min. + cooling

YIELD: 16 servings.



Ingredients

- 1-1/3 cups finely crushed multigrain crackers
 - 1/4 cup butter, melted
 - 2 cups shredded sharp cheddar cheese
 - 1 small zucchini, finely chopped
 - 1/2 cup sliced fresh mushrooms
 - 1/3 cup finely chopped red onion
 - 1/4 cup finely chopped sweet red pepper
 - 1 tablespoon olive oil
 - 1 carton (8 ounces) spreadable garlic and herb cream cheese
 - 4 large eggs, lightly beaten
 - 2 tablespoons crumbled cooked bacon
 - 2 tablespoons grated Parmesan cheese
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Directions

- 1. In a small bowl, combine cracker crumbs and butter. Press onto the bottom of a greased 9-in. Spring form pan. Sprinkle with cheddar cheese. In a large skillet, saute the zucchini, mushrooms, onion and red pepper in oil until tender. Spoon over cheese.
- 2. In a large bowl, beat cream cheese until smooth. Add eggs; beat on low speed just until combined. Stir in bacon. Pour over vegetable mixture. Sprinkle with Parmesan cheese.
- 3. Place pan on a baking sheet. Bake at 375° for 30-35 minutes or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; remove sides of pan. Serve warm or chilled. Refrigerate leftovers.

Summer Squash Mushroom Casserole

TOTAL TIME: Prep: 20 min. Bake: 25 min. **YIELD:** 10 servings.



Ingredients

- 2 medium yellow summer squash, diced
 - 1 large zucchini, diced
 - 1/2 pound sliced fresh mushrooms
 - 1 cup chopped onion
 - 2 tablespoons olive oil
 - 2 cups shredded cheddar cheese
 - 1 can (10-3/4 ounces) condensed cream of mushroom soup, undiluted
 - 1/2 cup sour cream
 - 1/2 teaspoon salt
 - 1 cup crushed butter-flavored crackers (about 25 crackers)
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- 1 tablespoon butter, melted
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Directions

- 1. In a large skillet, saute the summer squash, zucchini, mushrooms and onion in oil until tender; drain.
- 2. In a large bowl, combine the vegetable mixture, cheese, soup, sour cream and salt. Transfer to a greased 11x7-in. baking dish. Combine cracker crumbs and butter. Sprinkle over vegetable mixture.

Zucchini Brownies

TOTAL TIME: Prep: 20 min. Bake: 35 min. **YIELD:** 1-1/2 dozen.



Ingredients

- 1 cup butter, softened
 - 1-1/2 cups sugar
 - 2 large eggs, room temperature
 - 1/2 cup plain yogurt
 - 1 teaspoon vanilla extract
 - 2-1/2 cups all-purpose flour
 - 1/4 cup baking cocoa
 - 1 teaspoon baking soda
 - 1/2 teaspoon salt
 - 2 cups shredded zucchini
 - **FROSTING:**
 - 2/3 cup semisweet chocolate chips
 - 1/2 cup creamy peanut butter
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Directions

1. Preheat oven to 350°. In a large bowl, cream butter and sugar until light and fluffy, 5-7 minutes. Add eggs, 1 at a time, beating well after each addition. Beat in yogurt and vanilla. In another bowl, combine flour, cocoa, baking soda and salt; gradually add to creamed mixture. Stir in zucchini.

Zucchini Cobbler or BETTY

TOTAL TIME: Prep: 35 min. Bake: 35 min. **YIELD:** 20 servings.



Ingredients

- 8 cups chopped seeded peeled zucchini (about 3 pounds untrimmed)
 - 2/3 cup lemon juice
 - 1 cup sugar
 - 1 teaspoon ground cinnamon
 - 1/2 teaspoon ground nutmeg
 - **CRUST:**
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- 4 cups all-purpose flour
 - 2 cups sugar
 - 1-1/2 cups cold butter, cubed
 - 1 teaspoon ground cinnamon
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Directions

- 1. Preheat oven to 375°. In a large saucepan over medium-low heat, cook and stir zucchini and lemon juice until zucchini is tender, 15-20 minutes. Stir in sugar, cinnamon and nutmeg; cook 1 minute longer. Remove from the heat; set aside.
- 2. In a large bowl, combine flour and sugar; cut in butter until mixture resembles coarse crumbs. Stir 1/2 cup into zucchini mixture. Press half the remaining crust mixture into a greased 15x10x1-in. baking pan. Spread zucchini mixture over top; crumble remaining crust mixture over zucchini. Sprinkle with cinnamon.
- 3. Bake until golden and bubbly, 35-40 minutes. Cool in pan on a wire rack.

Zucchini Pizza Casserole

TOTAL TIME: Prep: 20 min. Bake: 40 min. **YIELD:** 8 servings.



Ingredients

- 4 cups shredded unpeeled zucchini
 - 1/2 teaspoon salt
 - 2 large eggs
 - 1/2 cup grated Parmesan cheese
 - 2 cups shredded part-skim mozzarella cheese, divided
 - 1 cup shredded cheddar cheese, divided
 - 1 pound ground beef
 - 1/2 cup chopped onion
 - 1 can (15 ounces) Italian tomato sauce
 - 1 medium green or sweet red pepper, chopped
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Directions

- 1. Preheat oven to 400°. Place zucchini in colander; sprinkle with salt. Let stand 10 minutes, then squeeze out moisture.
- 2. Combine zucchini with eggs, Parmesan and half the mozzarella and cheddar cheeses. Press into a greased 13x9-in. or 3-qt. baking dish. Bake 20 minutes.
- 3. Meanwhile, in a large saucepan, cook beef and onion over medium heat until meat is no longer pink, breaking meat into crumbles; drain. Add tomato sauce; spoon over zucchini mixture. Sprinkle with remaining cheeses; add green pepper. Bake until heated through, about 20 minutes longer.

Lemon Zucchini Drops

TOTAL TIME: Prep: 20 min. Bake: 10 min./batch + cooling

YIELD: about 3-1/2 dozen.



Ingredients

- 1/2 cup butter, softened
 - 1 cup sugar
 - 1 large egg, room temperature
 - 1 cup finely shredded zucchini
 - 1 teaspoon grated lemon zest
 - 2 cups all-purpose flour
 - 1 teaspoon baking soda
 - 1 teaspoon baking powder
 - 1 teaspoon ground cinnamon
 - 1/2 teaspoon salt
 - 1/2 cup raisins
 - 1/2 cup chopped walnuts
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- **LEMON GLAZE:**
 - 2 cups confectioners' sugar
 - 2 to 3 tablespoons lemon juice
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Directions

- 1. In a large bowl, cream butter and granulated sugar until light and fluffy. Beat in egg, zucchini and lemon zest. Combine the flour, baking soda, baking powder, cinnamon and salt; gradually add to the creamed mixture and mix well. Stir in raisins and walnuts.
- 2. Drop by tablespoonfuls 3 in. apart onto lightly greased baking sheets. Bake at 375° for 8-10 minutes or until lightly browned. Remove to wire racks to cool.
- 3. For glaze, combine confectioners' sugar and enough lemon juice to reach a thin spreading consistency. Spread or drizzle over cooled cookies.