

FROM MY COUSIN DEANA:

I used the same recipe for the cheese bread for the pizza.....only we added bell peppers, pepperoni & jalapeños.

Cheese bread/pizza

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

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.