



## *Garden Fresh Farm Recipes*

# Savory Zucchini Bread with Bacon and Jalapeño

This savory zucchini bread kicks things up a notch with crispy bacon and spicy jalapeño, blended into a moist, cheesy loaf. Freshly grated zucchini keeps the bread tender and hearty, while sharp cheddar, smoky bacon, and a touch of heat from jalapeño give it bold, irresistible flavor. It's the perfect side for chili, a sliceable snack, or a savory breakfast with eggs. Warm, filling, and just spicy enough to keep you coming back for another bite.

### Ingredients:

- 1 1/2 cups grated zucchini (about 1 medium, squeezed dry)
- 2 large eggs
- 1/4 cup olive oil or melted butter
- 1/2 cup milk (any kind)
- 1 1/2 cups all-purpose flour
- 1 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1/4 tsp black pepper
- 1/2 tsp garlic powder
- 1/2 tsp dried thyme or oregano
- 1 cup shredded sharp cheddar cheese
- 4 slices cooked bacon, crumbled
- 1 jalapeño, finely diced (remove seeds for less heat)
- 2 tbsp chopped green onions or chives (optional)

### Directions:

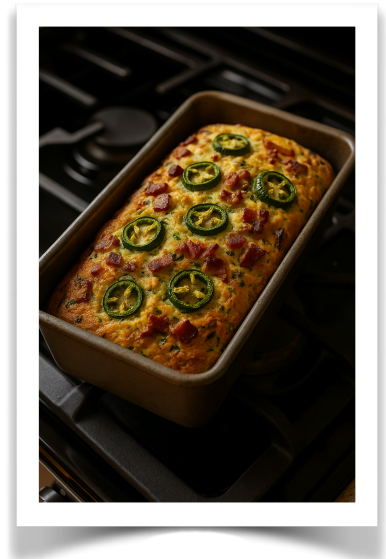
Preheat oven to 350°F (175°C). Grease or line a 9x5-inch loaf pan.

Grate and drain zucchini by squeezing it in a clean towel or cheesecloth.

In a large bowl, whisk together eggs, oil, and milk.

Stir in zucchini, cheese, bacon, jalapeño, and green onions.

In a separate bowl, mix dry ingredients: flour, baking powder, baking soda, salt, pepper, garlic powder, and herbs.





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Gently fold the dry ingredients into the wet until just combined. Do not overmix.

Pour batter into the prepared pan and smooth the top.

Bake for 45–55 minutes, or until a toothpick inserted in the center comes out clean.

Cool in the pan for 10 minutes, then transfer to a wire rack.

### **Tips:**

For extra heat, leave jalapeño seeds in or add a pinch of cayenne.

Store in the fridge for up to 5 days or freeze slices individually.

Toast leftovers with a fried egg on top for an easy breakfast.