



## *Garden Fresh Farm Recipes*

# Savory Zucchini Cheese Bread

This savory zucchini bread is a moist, cheesy quick bread packed with fresh zucchini, sharp cheddar, herbs, and just a hint of spice. Unlike its sweeter cousin, this version leans into comforting, earthy flavors and makes the perfect companion to soups, salads, or breakfast eggs. The zucchini keeps it tender without tasting overly “vegetable-y,” while the cheese and herbs bring rich, savory depth in every bite. It’s easy to make, freezer-friendly, and a delicious way to use up summer zucchini.

### **Ingredients:**

- 1 1/2 cups grated zucchini (about 1 medium, packed and drained)
- 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 (optional)
- 1/2 tsp dried thyme or oregano
- 1 cup shredded sharp cheddar cheese (or mix with parmesan or feta)
- 2 tbsp chopped green onions or chives (optional)



### **Directions:**

Preheat oven to 350°F . Grease a 9x5-inch loaf pan or line with parchment.

Grate zucchini and squeeze out moisture using a clean towel or cheesecloth.

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

Stir in zucchini and cheese.

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

Gently fold the dry ingredients into the wet mixture. Don’t overmix.



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Pour batter into prepared loaf pan and smooth the top.

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

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

### **Serving Suggestions:**

Serve warm with butter or cream cheese.

Slice and toast leftovers for breakfast.

Pairs well with soups, especially tomato or vegetable-based ones.