

Zucchini Loaf

Janet Bottone

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*3 cups shredded zucchini
1 medium onion, chopped
1 cup Bisquick® baking mix
4 large eggs
1/4 cup olive oil
1 cup Romano Cheese,
grated
1/4 teaspoon salt
1/4 teaspoon pepper*

Preheat the oven to 350 degrees.

Butter a 9x13-inch baking pan.

In a bowl, mix all of the ingredients together.
Pour the mixture into the baking pan.

Bake for 45 minutes until set. Remove from the oven and allow to set.

Cut into eight pieces.

Serve.

(Leftovers can be frozen and served at a later time. Leftovers should be microwaved.)

Per Serving (excluding unknown items): 1782 Calories; 121g Fat (60.6% calories from fat); 74g Protein; 102g Carbohydrate; 10g Dietary Fiber; 964mg Cholesterol; 3572mg Sodium. Exchanges: 5 Grain(Starch); 8 Lean Meat; 3 1/2 Vegetable; 18 1/2 Fat.