Low Carb Zucchini Cheese Bread

TOTAL TIME: 50 MIN   PREP: 15 MIN   SERVES: 4

Ingredients

- 3 Medium Zucchini
- 2 Large Eggs
- 2 Cloves Garlic, Minced
- ½ tsp Dried Oregano
- 3 c. Shredded Mozzarella, Divided
- ½ c. Freshly grated Parmesan

- ¼ c. Cornstarch
- Kosher Salt
- Freshly Ground Black Pepper
- Pinch of Crushed Red Pepper Flakes
- 2 tsp. Freshly Chopped Parsley
- Marinara, for Dipping

Directions

1. 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.
2. 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.
3. Transfer "dough" to prepared baking sheet and pat into a crust. Bake until golden and dried out, 25 minutes.
4. Sprinkle with remaining 2 cups mozzarella, crushed red pepper flakes, and parsley and bake until cheese is melted, 8 to 10 minutes more.
5. Slice and serve with marinara.