



## **CHEESY ZUCCHINI BREADSTICKS**

Looking for something different to do with all that zucchini from your garden??? Look no further. This recipe is simple to make, is low-carb, and extremely delicious! In fact, we bet you can't eat just one :)

### **INGREDIENTS**

- 4 C zucchini, grated
- 1/2 C mozzarella
- 1/3 C parmesan cheese
- 1 Egg
- 1 tsp salt
- 1 tsp garlic powder
- 1/2 tsp Italian seasoning
- 1 C shredded cheese, mozzarella or Mexican cheese both work great



### **INSTRUCTIONS**

1. Grate the zucchini and squeeze all of the juices that you can, out of the grated zucchini. You can use your hands or a kitchen towel to do so. The more liquid you get out, the more crunchy and bread-like your crust will become.
2. In a bowl, combine together the first 7 ingredients - grated zucchini, mozzarella cheese, parmesan cheese, egg, garlic powder, Italian seasoning and salt. Stir to combine everything together.
3. Layout the zucchini mixture on a lined baking dish. You can use parchment paper or silicone baking mat. It's best to lay out the mixture to at least half of an inch in thickness, it will shrink while baking. Bake at 425F for 15 minutes.
4. Then top the baked crust with your choice of cheese - mozzarella or Mexican cheese. Bake until the cheese melts. This will only take about 5-10 minutes. Just keep an eye on the oven.
5. Serve the breadsticks right away! They are best consumed right out-of-the-oven, when all the cheese is freshly melted.

### **Notes:**

- You can serve these with marinara or your favorite sauce for dipping.
- For reheating, use your oven or toaster oven to reheat the breadsticks and make them crispy again. Heat your oven to 425°F and bake for 5-10 minutes.