

Recipes by Chef Lily



Pepperoni Pizza Zucchini Bites

- Cooking spray or olive oil
- 1 -2 medium zucchini
- pizza sauce
- shredded mozzarella
- Shredded parmesan cheese
- Garlic powder
- Salt and pepper
- Dried oregano
- sliced pepperoni

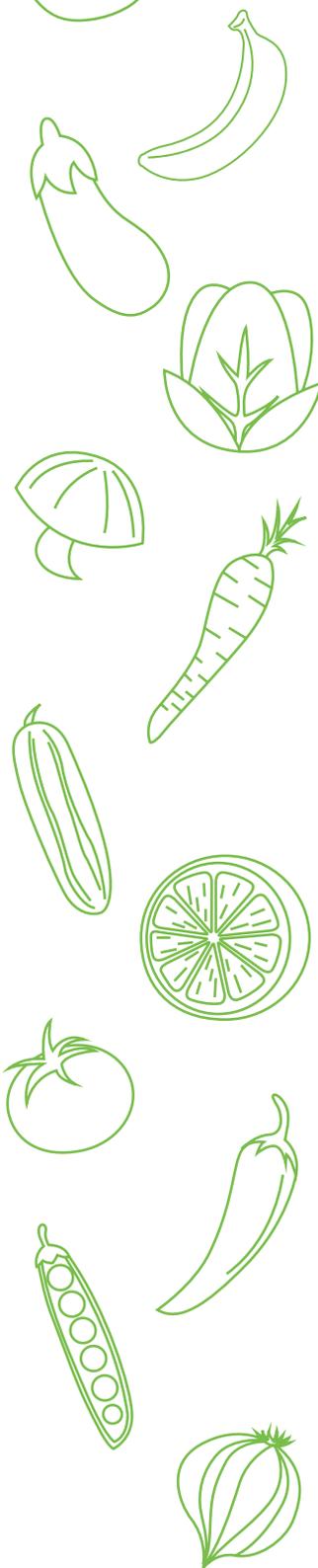
Preheat the oven 400 degrees F. Line a sheet tray with aluminum foil and spray with cooking spray, or drizzle lightly with olive oil.

Slice the zucchini ½ inch thick and place the slices in a single layer on the sheet tray, being sure to leave room between each slice. Use multiple trays if necessary.

Lightly sprinkle each slice with salt, pepper, garlic, and oregano.

Top each slice with a teaspoon of sauce, scant tablespoon of mozzarella, a large pinch of parmesan, and one slice of pepperoni.

Bake until the cheese is melted and bubbly, about 10-12 minutes.



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Zucchini Parmesan Quesadillas

- Flour tortillas
- Butter & oil spray
- Pizza sauce
- Cooked zucchini
- Garlic powder
- Salt and pepper
- Dried oregano
- Shredded Mozzarella cheese
- Shredded parmesan cheese
- Torn Fresh Basil leaves
- Pan oil spray

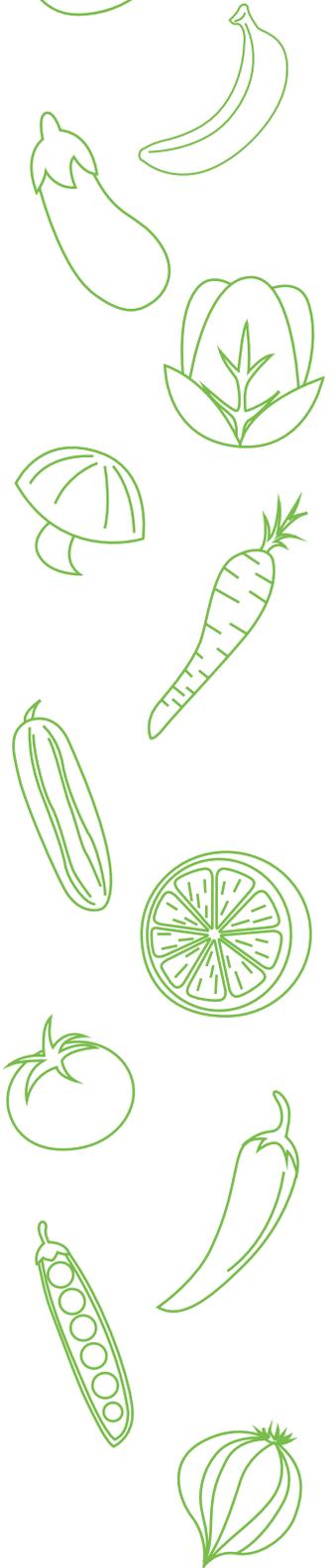
Heat a griddle or pan on medium- high heat and lightly grease all over with butter and oil spray.

Take a tortilla and lightly spread on a layer of pizza sauce.

Next scatter a layer of zucchini on the tortilla and sprinkle it lightly with garlic powder, salt, pepper and oregano. Add a thin layer of both cheeses and a few basil leaves.

Take another tortilla and slightly spread on a layer of sauce. Place sauce down on top of the other tortilla to make a quesadilla. Repeat the process with as many as you want to make.

Place a couple quesadillas on the preheated and greased griddle. Cook till crisp & golden brown on one side. Flip to cook the other side.



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Pan de Arco Iris (Rainbow Bread)

- 1 cup all-purpose flour
- ½ cup granulated sugar
- ½ tablespoon ground cinnamon
- 2 teaspoons baking soda
- ¼ teaspoon salt
- 2 eggs
- ⅓ cup canola oil
- ¾ cups granulated sugar
- 1 teaspoon vanilla extract
- ½ cup chopped red apple
- ¾ cup shredded carrot
- ½ cup crushed pineapple
- ¾ cup shredded zucchini
- ¼ cup raisins
- Zest and juice from ½ orange

Preheat the oven to 350 degrees and line 12 standard muffin cups with paper liners.

In a large bowl, mix together the first 5 ingredients and set aside.

In another large bowl, combine the remaining ingredients and mix well.

Stir the wet ingredients into the dry ingredients just until moistened.

Fill muffin cups almost all the way full.

Bake for about 20-22 minutes or until the muffins are cooked throughout.

