**Zucchini Bread**

*Makes 2 loaves*

1 pound zucchini (about 2 medium-sized)  
3 cups all-purpose flour  
2 teaspoons baking powder  
1/4 teaspoon baking soda  
2 teaspoons cinnamon  
1/4 teaspoon nutmeg  
1 teaspoon salt  
2 large eggs  
1 cup white sugar  
1/2 cup brown sugar, packed  
3/4 cup [olive oil](http://www.thekitchn.com/thekitchn/tips-techniques/an-easy-healthy-switch-try-olive-oil-for-butter-in-baked-goods-fine-cooking-155805)(or canola oil)  
2 teaspoons vanilla extract  
Optional: 1 cup chopped nuts, 1 cup raisins, or 1 cup chocolate chips, non-stick spray or butter for greasing the pans

Instructions:

Heat the oven to 350°F. Grease two 8x4" loaf pans.

Trim the stem and root-end from the zucchinis and shred them on a box grater. Gather the shreds in a clean kitchen towel and squeeze to press out as much moister from the zucchini as possible.

Combine the flour, baking powder, baking soda, and spices in a large mixing bowl. In a separate bowl, whisk together the eggs, sugars, olive oil, and vanilla extract.

Toss the zucchini and any extras (nuts, raisins, chocolate chips) in the flour mixture. Pour the liquids over top. Gently stir and fold just until no more flour is visible. Divide the batter between the two loaf pans.

Bake 45-50 minutes. Let them cool in the pan for 10 minutes and then turn them out onto a wire rack to cool completely.

Loaves will keep in an airtight container for several days. They can also be wrapped in foil and frozen for up to three months.

**Healthier Zucchini & Carrot Stuffed Fritters (Pancakes)**

*Makes about 16 fritters*

1 large zucchini  
8 medium carrots  
1 bunch green onions or 1/2 of one yellow onion  
3 cloves of garlic  
1/2 bunch fresh parsley, cilantro or tarragon (any herbs)  
1 recipe of regular pancake batter, either store bought or homemade:

Pancake batter:

2 1/2 cups flour  
2 tablespoons sugar  
1 1/2 teaspoon salt  
1 teaspoon baking powder  
1 teaspoon baking soda  
2 large eggs, separated  
2 cups buttermilk  
1/2 cup milk  
10 tablespoons unsalted butter, melted and cooled

Instructions:

To start, peel zucchini and carrots. Grate the zucchini and the carrots using the large holes on a box grater. Dice the onions, garlic, and parsley. Set aside.

Make one recipe of your favorite homemade or store-bought pancake mix. Make recipe as called for using 1/4 cup less liquid. The zucchini will add a great deal of liquid to the mix, don't worry.

Pre-heat a frying pan to medium-high and brush it gently with olive oil. Stir together the prepared vegetables and pancake mix. Use a 1/3 measuring cup to scoop the batter onto the heated pan. Cook 2-3 minutes and flip.

Cook an additional 2 minutes and remove from heat. Sprinkle liberally with salt and allow the fritters to cool slightly before serving. Serve with butter, sour cream, or even a nice bacon jam if you have it! Enjoy!

**Zucchini Boats with Mozzarella and Olives**

*Serves 4 as a main course, 6 to 8 as a side*

2 medium–sized zucchinis  
1/2 cup of mozzarella cheese (or about 1/2 cup of any cheese you have)  
1 cup grape tomatoes, halved  
8 green olives, pitted and cut in half  
Olive oil  
Fresh basil, cut into slivers  
Breadcrumbs

Instructions:

Preheat oven to 350°F. Cut zucchinis length–wise and scoop out about 1/2 inch of the very center squash. Make small cuts in the zucchini, so you can add some cheese and olives inside later. Drizzle the hollowed squash with olive oil, and season with salt and pepper. Bake for about 15 minutes.

Remove zucchini from the oven and add halved grape tomatoes, mozzarella, and sliced olives. Drizzle with more olive oil, sprinkle fresh basil and breadcrumbs over the top. Drizzle a little more olive oil, season with salt and pepper.

Increase the oven heat to 450°F and cook for another 10-15 minutes. When bread crumbs are golden and cheese is melted, the zucchini boats are done.

**Creamy Zucchini Tarragon Soup**

*Serves 4*

2 tablespoons olive oil

1 medium sweet yellow onion, about 1 1/2 cups

2 cloves garlic, peeled and minced

4 medium zucchini, chopped, about 5 cups

2 tablespoon fresh tarragon leaves, plus more for garnish

2 cups vegetable or chicken stock

salt and fresh cracked black pepper

1/4 cup heavy cream, optional

Instructions:

Heat olive oil in a large soup pot over medium heat.  Add onion and saute until translucent, about 3 to 5 minutes.  Add garlic and sauté for 1 minute more.  Add zucchini and tarragon leaves and cook for about 2 minutes, stirring often.  Add the wine and deglaze the bottom of the pan. Add stock and bring to a simmer.  Cook for 15 to 20 minutes, or until zucchini is cooked through and soft.

Transfer soup to a blender, place a towel over the blender and puree until smooth.  You can also use an immersion blender.  Return the soup to the pot and stir in cream, if using.  Season with salt and pepper.  Serve with a drizzle of white truffle oil and a few tarragon leaves.

# Zucchini Ribbons with Tarragon

*Serves 4*

2 pounds zucchini

2 tablespoons vegetable oil, divided

1 tablespoons chopped fresh tarragon

1 teaspoon fresh lemon juice, or to taste

Instructions:

Cut zucchini lengthwise into 1/8-inch-thick slices.

Heat 1 Tbsp oil in a nonstick frying pan over medium-high heat until hot. Add half of zucchini with 1/4 tsp each of salt and pepper, stirring and turning frequently, until just tender, about 3 minutes. Transfer to a bowl and repeat with remaining oil and zucchini.

Return first batch of zucchini to pan. Add tarragon, lemon juice, and salt to taste and toss to combine.

# Stewed Collard Greens with Pasta

*Serves 4*

3 1/2 cups of reduced-sodium chicken or vegetable broth

1/8 teaspoon red-pepper flakes

2 pounds collard greens, trimmed and cut crosswise into 1-inch strips

1/4 onion, finely chopped

1 pound of your favorite pasta (rigatoni or penne work well)

Optional extras: any vegetables you may have on hand (cabbage, carrots) or white/cannellini beans

Instructions:

Bring chicken broth and pepper flakes to a boil in a large saucepan. Add collard greens and onion and optional extra vegetables or beans; reduce heat to a simmer, and cover. Cook until collard greens are soft, for about 1 hour.

In a large pot of boiling salted water, cook pasta according to package instructions. Drain pasta and set aside.

Season stew with salt, if needed. Serve pasta with collard greens with liquid spooned over the top.