

Easy Keto Zucchini Bread

Prep time: 15 minutes

Cook time: 25 minutes

Servings: 8

Ingredients:

4 medium zucchinis

3 large eggs

1 1-oz. packet Hidden Valley Original Ranch Seasoning, Salad Dressing & Recipe Mix

1 teaspoon black pepper

¼ cup almond flour, sifted

2 tablespoons Parmesan cheese

3 cups shredded mozzarella Cheese, divided

Directions: Pre-heat oven to 425 F. Line a large baking sheet with parchment paper

With a box grater, finely grate the zucchini, then use a cheesecloth or dish towel to wring out the excess moisture. You should have 4 cups worth.

In a mixing bowl combine the zucchini, eggs, Ranch Seasoning Mix, black pepper, almond flour, Parmesan, and half the mozzarella cheese, stirring until incorporated.

Transfer the zucchini mixture to the prepared baking sheet, patting evenly into a thin crust about 1/4" thick. Bake on oven middle rack for 25 minutes.

Sprinkle crust with remaining mozzarella cheese, then return to the oven for another 5-10 minutes until the top is melted and bubbling. Cool slightly, then slice and serve.