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# *Zucchini Bread Pudding*

**Prep Time:** 40 mins

**Cook Time:** 35 mins

**Rest Time:** 10 mins

**Total Time:** 1 h 15 mins

## **Ingredients**

- ✚ 2 medium zucchini, cut into 1/4-inch-thick slices
- ✚ 1/2 cup(s) corn, whole kernel
- ✚ 2 tablespoon oil, olive
- ✚ 1/2 cup(s) pepper(s), red sweet, roasted, bottled, chopped
- ✚ 1 tablespoon garlic, minced
- ✚ 2 tablespoon basil, fresh, or 2 teaspoons dried
- ✚ 1 tablespoon parsley, fresh, or 1 teaspoon dried
- ✚ 1 tablespoon sage, fresh, or 1 teaspoon dried
- ✚ 5 cup(s) bread, sourdough, 1-inch cubes
- ✚ 1 cup(s) cheese, Italian blend
- ✚ 1/4 cup(s) nuts, pecans, chopped
- ✚ 2 cup(s) milk, fat-free
- ✚ 1 1/4 cup(s) refrigerated or frozen egg product, thawed, or 5 eggs, slightly beaten
- ✚ 1/2 teaspoon salt
- ✚ 1/4 teaspoon pepper, black ground



## **Preparation**

1. Preheat oven to 350°F. Grease a 2-quart rectangular or oval baking dish; set aside. In a large skillet, cook zucchini and corn in hot oil for 3 minutes. Stir in sweet peppers and garlic. Cook and stir about 2 minutes more or until zucchini is tender. Stir in basil, parsley, and sage. Stir in bread cubes.
2. Place half of the mixture in prepared dish. Sprinkle with half of the cheese. Repeat layers. Sprinkle with nuts. In a medium bowl, whisk together milk, egg product, salt, and black pepper. Carefully pour over bread cube mixture.
3. Bake, uncovered, about 35 minutes or until a knife inserted near the center comes out clean. Let stand for 10 minutes before serving.