

A close-up photograph of a hot zucchini bruschetta. The dish consists of diced zucchini, onions, and tomatoes, all cooked and slightly charred, served on a slice of toasted bread. The background is a solid green color.

# *Hot Zucchini Bruschetta*

*“Like it  
a lot.”*

*Vegetable*

*Grain*

# Hot Zucchini Bruschetta

## Cook's Tips

Replace dried herbs with **fresh herbs**. Use triple the volume of fresh herbs (example: use 1 Tbsp + 1 1/4 tsp of fresh basil instead of 1 3/4 tsp of dried basil for a 25 serving batch).

**Note:** If using large zucchini, slice each zucchini lengthwise and remove seeds from center by scraping with a large spoon. Then dice into 1/4" cubes.

## INGREDIENTS

	25 SERVINGS	75 SERVINGS
<b>Zucchini</b> (see note)	1 gallon + 1 cup	3 gallons + 1 cup
<b>Onion</b> , finely minced	1 1/4 cups	1 quart
<b>Plum tomatoes</b>	3 1/2 cups + 2 Tbsp	2 quarts + 2 2/3 cups
Olive oil	3 Tbsp + 2 tsp	1/2 cup + 3 Tbsp
Lemon juice	1 Tbsp + 1/2 tsp	3 Tbsp + 2 tsp
Parmesan cheese	1/4 cup + 3 Tbsp	1 1/4 c + 1 Tbsp + 1 tsp
Garlic powder	1 3/4 tsp	1 Tbsp + 1 1/4 tsp
Basil, dried	1 3/4 tsp	1 Tbsp + 1 1/4 tsp
Oregano, dried	3/4 tsp	2 1/2 tsp
Thyme, dried	1/4 tsp	3/4 tsp
Black pepper	1/4 tsp	3/4 tsp
Salt	1 3/4 tsp	1 Tbsp + 1 1/4 tsp
Barley Pizza Crust fully cooked*	25 servings	75 servings

**Serving Size:** 1/2 cup of zucchini mixture + 1 piece (~3 1/2" x 5" square) of barley pizza crust

**Credit As:** 1/2 cup other vegetables and 1 1/2 oz WGR grain

\* Barley Pizza Crust found on page 13.

## DIRECTIONS

1. Preheat oven to 400°F.
2. Remove ends of zucchini and dice into 1/4" cubes. Place in large bowl.
3. Remove core from tomatoes and dice into 1/4" cubes. Place in bowl with zucchini and onions.
4. Add onions to zucchini and tomato mixture.
5. Add olive oil, lemon juice, parmesan cheese, garlic powder, basil, oregano, thyme, black pepper and salt. Gently toss to evenly combine.
6. Spread into a single layer on sheet pans and roast in 400°F oven for 20–25 minutes until cheese begins to brown.
7. Remove from oven and serve hot or hold for hot service at 135°F or higher.
8. Before serving, cut cooled pizza crust into 25 squares per sheet pan.
9. To serve: Place 1/2 cup (No. 8 scoop) of zucchini mixture on each piece of pizza crust. Serve immediately.

## Nutrition Facts

Serving Size (168g)  
Calories 150  
Calories from Fat 20

Amount Per Serving	% Daily Values*	Amount Per Serving	% Daily Values*
<b>Total Fat</b> 2.5g	<b>4%</b>	<b>Total Carbohydrate</b> 28g	<b>9%</b>
Saturated Fat 0g	<b>0%</b>	Dietary Fiber 4g	<b>16%</b>
Trans Fat 0g		Sugars 2g	
<b>Cholesterol</b> 0mg	<b>0%</b>	<b>Protein</b> 6g	<b>12%</b>
<b>Sodium</b> 280mg	<b>12%</b>		
Vitamin A 10%	•	Vitamin C 50%	•
		Calcium 4%	•
		Iron 10%	•

\*Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs.

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbs		300g	375g
Dietary Fiber		25g	30g