# Healthy Living Program's Recipe Corner

~ eat light, eat clean, eat well! ~



## **Clean Eating Recipe of the Month**

## **Veggie Loaf Cake**

(Makes 6 slices)

### **Ingredients**

- 1.5 cups egg whites
- 2 eggs
- 1/2 cup low-fat cottage cheese
- 1/4 cup coconut flour
- 3/4 cup oat flour
- 1 TB garlic powder
- 1/2 cup (each) chopped: onion, zucchini, red pepper, tomatoes, mushroom
- 1/2 tsp. each: sea salt and black pepper
- · 2 TB Italian seasoning

#### **Instructions**

- 1. Preheat oven to 375 degrees.
- 2. In a small skillet coated with non-stick cooking spray, sauté onion, zucchini, pepper, tomatoes, and mushrooms for approximately 5 minutes— or until veggies are slightly tender.
- 3. In a large bowl, combine eggs, cottage cheese, flours, salt, pepper, garlic powder, and seasoning.
- 4. Add the veggies once they are done to this mixture and mix to thoroughly combine.
- 5. Coat a 9×5 loaf pan with cooking spray and pour/spoon the mixture into the pan.
- 6. Bake for approximately 30 minutes, or until top is golden brown.
- 7. Remove from oven and let set for 15 minutes before slicing into 6 even pieces. Enjoy!

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### **Nutritional Information (per serving)**

Calories...125 Protein...11 q

Carbohydrate...14 g

**Fat...**3 q



