



Made From Scratch

If your summer garden is teeming with zucchini, Katrina Adams highly recommends you try her recipe for Double Chocolate Zucchini Bread. This rich, super-moist treat is a delight to your taste buds, and the aroma as it bakes is sheer pleasure. The recipe yields two loaves, one for your family and one to share.

For a quick lunch or light dinner, the Birmingham food blogger's chicken roll-ups fit the bill, while her sauce-topped meatloaf featuring ground turkey makes for hearty and healthy fare. Finally, Adams's Lemon Bars with cream cheese frosting are delicious summertime treats.



Katrina Adams, better known as K Marie, shares her passion of cooking and entertaining through her blog, In the Kitchen with K Marie. See more of her recipes at kmariekitchen.com.

TURKEY MEATLOAF

Prep time: 10 minutes

Cook time: 1 hour–1 hour 15 minutes

Makes: 10 slices

- 2 pounds ground turkey
- 1 envelope dry onion soup mix
- 3/4 cups rolled oats or dry breadcrumbs
- 2 eggs
- 1/4 cup ketchup

Sauce:

- 1/4 cup ketchup
- 1/4 cup barbecue sauce
- 3 tablespoons packed brown sugar

Preheat oven to 350 degrees. In a large bowl, combine ground turkey, soup mix, oats, eggs, ketchup and salt and pepper to taste. Mix well until all ingredients are blended. Place in a glass loaf pan, pressing down to evenly distribute mixture in the pan. Mix sauce ingredients in a bowl and set aside. Bake meatloaf, uncovered, 45 minutes to 1 hour. Remove from oven and drain well. Pour the sauce on top and bake 10 more minutes. Allow to rest 10 minutes before slicing.



DOUBLE CHOCOLATE ZUCCHINI BREAD

Prep Time: 20-25 minutes

Cook Time: 1 hour 45 minutes

Servings: 12 slices per loaf

- 2 cups grated zucchini
- 1 1/2 cups oil
- 3 eggs
- 1 1/2 cups milk
- 2 teaspoons vanilla
- 4 cups flour
- 1/2 cup cocoa
- 1 1/2 cups granulated sugar
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 3/4 teaspoon salt
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1 cup miniature semi-sweet chocolate chips

Heat oven to 350 degrees. Grease two 8- by 4-inch loaf pans and set aside. Grate zucchini into a medium bowl and blend in oil, eggs, milk and vanilla. In a large bowl, combine flour, cocoa, sugar, baking soda, baking powder, salt, cinnamon and nutmeg. Stir zucchini mixture into dry ingredients until just blended. Stir in chocolate chips. Pour batter into prepared pans. Bake 1 hour and 45 minutes, or until a toothpick inserted in the center of the bread comes out clean. Cool on wire rack 10 minutes. Remove from pans and cool completely.

LEMON BARS

Prep Time: 20 minutes

Cook Time: 45 minutes-1 hour

Serves: 12

- 1 (18.25-ounce) box lemon cake mix
- 3 eggs, divided
- 3 cups confectioner's sugar
- 1 stick butter, melted
- 1 (8-ounce package) cream cheese, softened

In a bowl, combine cake mix, 1 egg and melted butter. Mix well. Spread batter into a greased 9- by 13-inch pan. Bake at 350 degrees for 45 minutes to 1 hour. Cool completely on wire rack. Meanwhile, cream confectioner's sugar, 2 remaining eggs and cream cheese together. Spread over cooled cake, and cut into squares.



CHICKEN ROLL-UPS

Prep Time: 10 minutes

Cook Time: 20 minutes

Serves: 4

- 8 ounces grilled chicken, shredded
- 1 tomato, diced
- 8 teaspoons feta cheese
- 4 (8-inch) flour tortillas
- Salsa or salad dressing, for serving

Layer first three ingredients in each tortilla and roll tortillas up. Heat a griddle to 325 degrees; brown roll-ups on all sides and until filling is hot, about 1-2 minutes per side. Serve with salsa or salad dressing.

