

Zucchini Bread Recipes

No Egg Zucchini Pie Recipe (Easy and Vegan)

20 min Prep time	**40 min** Cook time	**1 h** Total time
6 Servings	**Easy** Difficulty	**Mediterranean** Cuisine

Ingredients

Main Ingredients

- [ ] 4 cups grated zucchini (about 3 medium), thoroughly squeezed
- [ ] 1 medium yellow onion, finely diced
- [ ] 2 cloves garlic, minced
- [ ] 1 cup chickpea flour
- [ ] ¼ cup nutritional yeast
- [ ] ¼ cup chopped fresh dill
- [ ] 2 tablespoons chopped fresh basil
- [ ] 3 tablespoons olive oil, divided
- [ ] 1 teaspoon salt
- [ ] ½ teaspoon black pepper

Instructions

1. Preheat your oven to 375°F (190°C). Lightly oil a 9-inch pie dish or a similar-sized baking pan. Honestly, I just use my trusty glass pie plate, it works perfectly.
2. In a medium skillet, heat 1 tablespoon of the olive oil over medium heat. Add the diced onion and a pinch of salt. Sauté for about 5-7 minutes, until the onion is soft and translucent. Add the minced garlic and cook for another minute, until fragrant. Remove from heat and let it cool slightly.
3. In a large mixing bowl, combine the squeezed zucchini, the sautéed onion and garlic, chickpea flour, nutritional yeast, dill, basil, salt, and pepper. Mix everything together really well until it's all evenly combined and there are no dry spots of flour. The mixture will be thick and a bit pasty. Yeah, that's right.
4. Transfer the mixture into your prepared pie dish. Use a spatula or your hands to press it down firmly and evenly into the dish. Drizzle the remaining 2 tablespoons of olive oil over the top.
5. Bake for 35-40 minutes, until the top is golden brown and the edges are pulling away from the sides of the dish. A toothpick inserted into the center should come out clean.
6. Remove the pie from the oven and let it cool in the dish for at least 15-20 minutes before slicing. This resting time is super important—it lets the pie set up so you can get nice, clean slices. Serve warm or at room temperature.

Nutrition per serving

145 kcal Calories	**7 g** Protein	**15 g** Carbs	**7 g** Fat

Tips & notes

- The squeezing step is the most important for texture. Don't rush it!
- You can use a combination of herbs you like. Thyme or oregano would be nice too.
- Leftovers are fantastic the next day, cold from the fridge.