

Veggie Loaf

Smells great and tastes great especially with glazing sauce. Can be made in small or large loaves. Freezes well for future cooking.

One of my friends, Cassie is a vegetarian and making dishes for her occasionally brings an inspired concoctions. Recipe makes two large loaves or up to six smaller loaves. Top with [Piquant glazing sauce](#) 10 - 15 minutes before baking is completed.

| Quantity | Ingredients | Preparation Notes |
|--------------|--|---|
| 2 pkgs | Boca Crumbles | ☛ Place 2 C of toasted bread crumbs in a bowl and add milk, set aside until crumbs absorb milk. |
| 1 lg | Onion chopped | |
| 1 lg | Green Pepper chopped | ☛ Place all other ingredients in a large bowl excepting additional bread crumbs. |
| 1 pkg | frozen chopped spinach, thawed and squeezed dry. | |
| 1 | Zucchini, chopped | ☛ Add milk and crumb mixture |
| 1 C | Shredded Carrots | ☛ Mix well. |
| 6 - 10 | Baby Portobello Mushrooms, chopped | ☛ Add additional bread crumbs if needed until consistency holds together to form a loaf |
| 1 - 2 stalks | Celery, chopped | ☛ Divide in half for two loaves, putting equal amounts into two loaf pans or baking dishes. |
| 2 C | Toasted Bread Crumbs | ☛ Bake at 350 degrees until heated through. Use a meat thermometer. |
| 1 C | Walnuts, chopped | ☛ 10 - 15 minutes before finished baking, cover in piquant glazing sauce . |
| 1 C | Milk | ☛ Serve and enjoy! |
| 2 | Eggs | |
| 1/2 tsp | Nutmeg | |
| 1/2 tsp | Dried Sage | |
| 1/2 tsp | Dry Mustard | |
| 1/2 tsp | Thyme | |
| 1/2 tsp | Basil | |
| 1 tsp | Salt | |
| 1/2 tsp | Black Pepper | |
| 1 tsp | Dried Red Pepper | |
| 2 tsp | Garlic Powder | |
| 2 sm cans | Tomato Paste | |
| 1/2 C | Grated Parmesan Cheese | |
| | Additional bread crumbs if needed. | |