

# Savory Italian Cornbread

Yield: 4 min  
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/traditional-italian-cornbread-recipe>

## Ingredients:

- 1 1/2 cups yellow cornmeal
- 1/4 cup all purpose flour
- 2 tablespoons granulated sugar
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1 large egg
- 1 cup milk
- 1 cup sour cream
- 2 tablespoons melted butter
- 1/2 cup zucchini grated
- 1/4 cup sun dried tomatoes chopped
- 1/4 cup Pecorino Romano cheese Grated
- 1 tablespoon fresh rosemary chopped

## Nutrition:

1. Calories: 560 calories
2. Carbohydrate: 68 grams
3. Cholesterol: 120 milligrams
4. Fat: 25 grams
5. Fiber: 3 grams
6. Protein: 16 grams
7. SaturatedFat: 14 grams
8. Sodium: 830 milligrams
9. Sugar: 16 grams

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