

# How To Create Flavorful Holiday Recipes From Pantry Staples

(NAPSA)—The key ingredient to your next signature dish could be sitting in a box in your kitchen pantry right now. What's more, it could be that the ingredient contains 100 percent whole grains and is gluten-free.

In fact, you can try all sorts of new and unexpected twists to some of your favorite holiday recipes with the all-new Minute® Multi-Grain Medley. It's a blend of brown rice, Thai red rice, wild rice and quinoa and is ready in just 10 minutes. It can serve as the mainstay of many affordable and flavorful dishes for breakfast, lunch, dinner and even dessert. Plus, with four convenient preportioned bags in each box, you can try a variety of recipes, including this scrumptious Zucchini Banana Multi-Grain Bread, which can make a great gift for your friends and neighbors this holiday season.

## Zucchini Banana Multi-Grain Bread

- 1 bag Minute® Multi-Grain Medley, uncooked
- Nonstick cooking spray
- 3 large eggs, lightly beaten
- ½ cup sugar
- 1 ripe banana, mashed
- 3 tablespoons vegetable oil
- ¼ cup milk
- 1 teaspoon vanilla extract
- 1 medium zucchini, grated
- ½ cup walnuts, chopped
- 2 cups baking mix (can be gluten-free)

Preheat oven to 400° F. Pre-



The next time you're scrambling to find something to whip up for unexpected guests or as a last-minute gift, check your pantry inventory for healthful ingredients you have and create a wholesome treat that can double as your family's next go-to breakfast, snack or dessert.

pare Multi-Grain Medley according to package directions. Coat a loaf pan with nonstick cooking spray.

In a large bowl, whisk together eggs, sugar and banana. Stir in Multi-Grain Medley, oil, milk, vanilla, zucchini (should be about 1½ cups of grated zucchini) and walnuts. Add baking mix and stir just until all ingredients are combined. Pour mixture into prepared pan.

Bake 45 minutes or until toothpick inserted in center comes out clean.

Cool 10 minutes, then remove from pan and cool on rack.

Makes 1 loaf.

Learn More

For this recipe and many more, visit [www.minuterice.com](http://www.minuterice.com).