

“Stuffed” Zucchini Casserole

This is basically stuffed zucchini, but instead of stuffing the squash, you cut it all up, mix it together, and bake it in a casserole dish.

1½ C sourdough French bread OR dark rye bread, cut into ½ -inch cubes
Olive oil and/or butter
½ onion, chopped
3 cloves garlic, pressed (or more to taste)
2 C diced zucchini (large ones are fine but scoop out and discard mature seeds)
1½ C diced tomatoes (or 15 oz. can petite diced tomatoes)
1 tsp. mixed Italian herbs (or oregano)
¼ C Parmesan cheese, grated
1 C shredded mozzarella cheese

Make croutons of the bread cubes by lightly frying them in butter and/or olive oil until dry and crisp and starting to brown. Set aside.

Sauté onion in oil until limp. Add garlic and zucchini and cook 5 minutes longer or until zucchini is starting to get tender. Toss with tomatoes, croutons, and Parmesan and mozzarella cheeses.

Pile loosely in greased, shallow 1 quart casserole dish. (May top with additional cheese and/or breadcrumbs.) Bake 30 minutes at 350°F. or until zucchini is tender and cheese is melted. Serve.

Note: To turn this into a main dish casserole, add a pound of ground beef with the onion and sauté until browned.