

CASSEROLES

ZUCCHINI CASSEROLE†

(ZUCCHINI AUFLAUF)

- 1 1/2 lbs. zucchini
- 1 pint grape tomatoes
- 2 tablespoons olive oil
- 1/3 cup diced onion
- Garlic salt, salt & pepper
- 1/8 cup red wine vinegar
- 1/3 cup shredded parmesan cheese

Wash and dry the zucchini. Cut off the ends and slice them thin length-wise. Wash and dry the tomatoes and set aside. Place the olive oil in a large frying pan, add the onion and fry about 3 minutes. Add the zucchini and tomatoes and sauté for 8-10 minutes, stirring occasionally. Season with garlic salt and salt and pepper to taste. Stir in the vinegar and pour into a casserole dish. Place in a preheated oven at 400° and bake 5 minutes. Sprinkle parmesan cheese evenly over the top and bake another 5-8 minutes until the cheese is melted. Serve with bread and a salad. A simple dish after all the Holiday Goodies.

Serves 4

