

# Tomato Zucchini Casserole



A simple vegetable dish that highlights the summer flavors of fresh tomatoes and zucchini. It goes great with grilled meats or poultry.

**Prep:** 20 mins

**Cook:** 55 mins

**Total:** 1 hr 15 mins

**Servings:** 4

**Yield:** 4 Servings



## Ingredients

1 ½ cups grated Cheddar cheese  
1/3 cup grated Parmesan cheese  
½ teaspoon dried oregano  
½ teaspoon dried basil  
2 cloves garlic, minced  
salt and pepper to taste  
2 medium zucchinis, thinly sliced  
5 plum tomatoes, thinly sliced  
¼ cup butter  
2 tablespoons finely chopped onion  
¾ cup fine bread crumbs

## Directions

### Step 1

Preheat oven to 375 degrees F (190 degrees C). Lightly butter a 9x9-inch pan.

### Step 2

In a large bowl, combine Cheddar, Parmesan, oregano, basil, and garlic. Season with salt and pepper, and set aside.

### Step 3

Arrange half of the zucchini slices in the pan. Sprinkle 1/4 of the cheese and herb mixture on top. Arrange half of the tomatoes, and top with another 1/4 of the cheese mixture. Repeat layers.

### Step 4

Melt butter in a skillet over medium heat. Stir in onions, and cook until soft and translucent. Stir in breadcrumbs; cook until they have absorbed the butter. Sprinkle on top of casserole.

### Step 5

Cover loosely with foil, and bake in a preheated oven for 25 minutes. Remove foil, and bake until the top is crusty and the vegetables are tender, about 20 minutes.

## Nutrition Facts

**Per Serving:** 460 calories; protein 20.8g; carbohydrates 23.8g; fat 32.2g; cholesterol 90.9mg; sodium 953.6mg.