

Side Dish

Scalloped Zucchini

Better Homes and Gardens All-Time Favorite Casseroles

Servings: 8

6 medium (2 lbs) Zucchini
1/4 pound pork sausage
1/4 cup onion, chopped
1/2 cup Parmesan cheese, grated
1/2 cup (14 crackers) saltine crackers, finely crushed
2 eggs, beaten
1 teaspoon salt
1/8 teaspoon dried thyme, crushed

Preheat oven to 350 degrees.

Scrub zucchini; cut off ends. Do not peel. Cook, covered, in boiling salted water until tender, about 15 minutes. Drain well, reserving 1/2 cup liquid. Chop the zucchini

Cook sausage and onion until sausage is brown; drain off fat. Reserve 2 tablespoons of the Parmesan cheese. Add remaining Parmesan, squash, reserved liquid, crackers, eggs, salt and thyme to sausage; mix well. Place in a 1 1/2-quart casserole; sprinkle with reserved bParmesan.

Bake, uncovered, until set, 40 to 45 minutes.

Per Serving (excluding unknown items): 103 Calories; 8g Fat (75.0% calories from fat); 5g Protein; 1g Carbohydrate; trace Dietary Fiber; 67mg Cholesterol; 474mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 1 Fat.