
Zucchini-Potato Casserole

The Essential Southern Living Cookbook

Preparation Time: 35 minutes

Start to Finish Time: 1 hour 50 minutes

2 tablespoons butter

2 medium sweet onions, chopped

1 medium Yukon Gold potato, sliced

1 medium zucchini, sliced

4 plum tomatoes, sliced

1 1/2 teaspoons Kosher salt

3/4 teaspoon freshly ground black pepper

2 tablespoons butter, melted

1/3 cup freshly grated Parmesan cheese

Preheat the oven to 375 degrees.

In a medium skillet over medium heat, melt two tablespoons of butter. Add the onions and saute' 10 to 12 minutes or until tender and the onions begin to caramelize.

Spoon the onions into a ten-inch pie plate coated with cooking spray. In a bowl, toss together the potato slices, zucchini, tomatoes, salt and pepper. Arrange the potatoes, zucchini and tomatoes in a single layer over the onions, alternating and overlapping slightly. Drizzle with two tablespoons of melted butter. Cover with aluminum foil.

Bake for 30 minutes. Remove the foil. Sprinkle with cheese. Bake until golden brown, 35 to 40 minutes. Let stand for 10 minutes before serving.

Yield: 6 to 8 servings

Side Dishes

Per Serving (excluding unknown items): 644 Calories; 47g Fat (63.4% calories from fat); 10g Protein; 52g Carbohydrate; 10g Dietary Fiber; 124mg Cholesterol; 3329mg Sodium. Exchanges: 0 Grain(Starch); 6 1/2 Vegetable; 9 Fat.