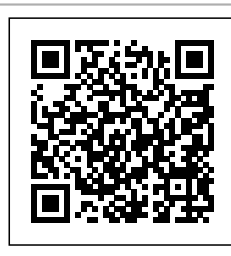


# Zucchini Gratin



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Recipe by: Laura Vitale

Serves 6 to 8

**Prep Time: 15 minutes**

**Cook Time: 45 minutes**

## Ingredients

- 4 Zucchini (or two zucchini and 2 yellow squash) thinly sliced
- 1 Yellow Onion, thinly sliced
- Olive Oil
- Salt and Pepper to taste
- 3/4 cup of Heavy Cream
- Pinch of Nutmeg
- 4oz of Shredded Gruyere
- 4oz of Shredded Mozzarella
- 1/2 cup of Parmesan Cheese
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## For the topping:

- 1/2 cup of Panko Bread Crumbs
- 1/4 cup of Parm
- 2 Tbsp of Chopped Parsley
- Olive Oil

1) Preheat your oven to 425 degrees.

2) Working in batches, cook the zucchini and the onions until slightly caramelized, making sure to season each batch with some salt and pepper and adding a drizzle of oil between each batch.

3) Add the cooked zucchini and onions to a casserole dish (9x13" ) mix together the cream and a pinch of nutmeg, pour evenly over the zucchini, top with the cheeses and set aside.

4) In a small bowl, mix together the panko, parm and parsley and enough oil to make the mixture slightly damp, sprinkle over the cheese, then pop the casserole in the oven and bake for about 20 minutes or until deeply golden on top, allow to rest about 30 minutes before serving.

