



Zucchini and Squash Gratin

Recipe By DEBORAH ADAMS

SERVES: 6

GRATIN:

- ☐ 2 yellow squash, *sliced*
- ☐ 2 zucchini, *sliced*
- ☐ ½ large sweet onion, *sliced in rounds and halved*
- ☐ 1 tsp. garlic, *minced*
- ☐ 1 tsp. salt
- ☐ 1 tsp. white pepper
- ☐ 4 oz. cream cheese, *softened*
- ☐ 1 cup shredded cheese, (cheddar, gruyere, parmesan, or mixture of any)
- ☐ ¼ cup mayonnaise
- ☐ ¾ cup water, *to just come to the top of the squash in saucepan*

TOPPING:

- ☐ 2 tbsp. butter, *melted*
- ☐ 1 cup Panko bread crumbs
- ☐ 1 tbsp. mixed herbs, *dried (chevil, parsley, tarragon, chives or any Mediterranean herbs)*

DIRECTIONS:

- ☐ 1. Wash and slice zucchini and squash in rounds.
- ☐ 2. Peel and slice onion into rounds and halve the rounds.
- ☐ 3. Put the zucchini, squash, garlic, salt, pepper and onions into a saucepan with enough water to just come to top, but not cover the mixture. Cook on medium heat for 25 minutes until vegetables are tender, but not soft. Strain over a bowl to remove excess water.
- ☐ 4. Add the shredded cheese, cream cheese and mayonnaise to the warm pan you cooked in. Stir to combine and add the vegetables back to pan and gently stir to combine. Pour all in a 2 quart casserole or gratin dish.
- ☐ 5. Add the panko bread crumbs and the herbs to the butter in a small bowl. Sprinkle over the top of the gratin evenly.
- ☐ 6. Bake at 350°F for 25 minutes until hot and topping is lightly browned.
- ☐ 7. Let rest for 5-7 minutes and serve.

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