

## Cheesy Zucchini Casserole

6 servings

### Ingredients:

- 2 medium zucchini, quartered and chopped, about 4 cups
- 2 T. butter, cut into small pieces
- 3 large eggs
- ¼ cup heavy cream
- ¼ cup chopped onion
- ½ t. Salt
- ½ t. Pepper
- 6 ounces shredded cheddar cheese, divided (about 1½ cup)
- ¼ cup grated Parmesan cheese

### Directions:

1. Bring a large pot of lightly salted water to a boil.
2. Add the zucchini and cook until just tender; about 4 minutes.
3. Drain well in a colander.
4. Preheat the oven to 350 degrees.
5. Grease a 9" round or 8" square baking dish.
6. Spread the zucchini the the baking pan.
7. Dot with butter.
8. In a large bowl, whisk together the eggs and cream.
9. Add the onions, salt, and pepper, and half of the cheddar cheese.
10. Pour over the zucchini.
11. Sprinkle the top with the remaining cheddar, and the parmesan.
12. Bake for 35 minutes, until bubbly and the edges are nicely browned.