



zucchini Cheese Bake*

Serving: 1

Veg

Ingredients

- 1 medium green zucchini
- 2 tbsp green onions, sliced
- 1 small bell pepper
- 2 tblsp fresh basil, minced
- 1tsp oregano
- 2 tbsp cream cheese, softened
- 3 tbsp shredded parmesan cheese

Preparation Method

- Pre-heat the oven to 350°F.
- Slice the green onions, both top and bottom, into thin slices.
- Mince the fresh basil.
- . Slice the bell pepper and zucchini once lengthwise and then thinly slice the vegetables into half moon shapes.
- To the cream cheese add the green onions, basil, yellow onions, zucchini, squash, parmesan cheese, and oregano.
- Stir with a spatula until all the ingredients are thoroughly combined.
- Spray an 8x8 glass baking dish with non-stick spray and pour the mixture into the dish evenly.
- Bake for 15 minutes. or until the top is golden brown.