



Zucchini Cheese Bake* (OP W)

Serving: 1

Veg

Ingredients

- -Green zucchinis: 2, medium
- - Green spring onions: 2 tbsp. , sliced
- - Fresh basil: 2 tbsp. , minced (can use dry as well)
- - Garlic powder: 1 tsp.
- - Oregano: 1 tsp.
- - Paneer: 150 gm. , softened (cream cheese can also be used)
- -Amul cheese $\frac{1}{2}$ cup
- -Whipping cream: $\frac{1}{2}$ cup (80 ml.)
- - Salt to taste

Preparation Method

- **Method:**
- - Pre-heat the oven to 350°F / 180 C.
- - Chop the spring green onions finely. Mince the fresh basil.
- - Slice the zucchini lengthwise. Can include chopped Broccoli as well.
- - Soften the paneer in the microwave for 30 seconds in a large mixing bowl and soften it by mashing it.
- - To the Paneer, add the green spring onions leaves, basil, zucchini, $\frac{1}{2}$ cup amul cheese, garlic powder, oregano, salt, a dash ofpepper, and cream.
- - Stir with a spatula until all the ingredients are thoroughly combined. Pour the mixture into the dish evenly.
- -Bake for 30 minutes. Remove from the oven.