



## Easy Cheesy Zucchini Gratin\*

Serving: 1

Veg

### *Ingredients*

- 1 cups sliced raw zucchini
- $\frac{1}{2}$  small onion, peeled and sliced thin
- salt and pepper to taste
- 2 tbsp of Parmesean cheese Or Fetta cheese
- $\frac{1}{2}$  Tsp butter
- $\frac{1}{4}$  tsp garlic powder

### *Preparation Method*

- -Preheat oven to 375 degrees (F).
- -Grease a 9×9 or equivalent oven proof pan.
- -Overlap  $\frac{1}{3}$  of the zucchini and onion slices in the pan, then season with salt and pepper and sprinkle with  $\frac{1}{2}$  cup of shredded cheese.
- -Repeat two more times until you have three layers and have used up all of the zucchini, onions, and shredded cheese.
- -Combine the garlic powder, butter, and heavy cream in a microwave safe dish.
- -Heat for one minute or until the butter has melted. Stir.
- -Gently pour the butter and cream mixture over the zucchini layers.
- -Bake at 375 degrees (F) for about 10-15 minutes, or until the liquid has thickened and the top is golden brown.
- -Serve warm.