

Here is a recipe that uses 10 ingredients or less:

Ingredients:

- * 1 medium zucchini
- * 1 tablespoon olive oil
- * 1 clove garlic, minced
- * 1/4 teaspoon salt
- * 1/4 teaspoon black pepper
- * 1/4 cup marinara sauce
- * 1/4 cup shredded mozzarella cheese
- * 1/4 cup grated Parmesan cheese
- * 1 tablespoon chopped fresh basil
- * 1 tablespoon chopped fresh parsley

Instructions:

1. Preheat the oven to 400 degrees F.
2. Cut the zucchini into thin slices.
3. In a large skillet, heat the olive oil over medium heat. Add the garlic and cook for 1 minute.
4. Add the zucchini slices to the skillet and cook for 2-3 minutes on each side, or until they are tender.
5. Season with salt and pepper.
6. In a small bowl, combine the marinara sauce, mozzarella cheese, and Parmesan cheese.
7. Spread half of the sauce mixture over the bottom of a baking dish.
8. Place the cooked zucchini slices on top of the sauce.
9. Spread the remaining sauce over the zucchini slices.
10. Bake for 10-15 minutes, or until the cheese is melted and bubbly.
11. Garnish with the basil and parsley.
12. Serve hot.