

Zucchini and Potato Bake



This is a very easy and delicious dish that I like to make as a side dish for my summer barbecues.

By Jana

Prep: 15 mins

Cook: 1 hr

Total: 1 hr 15 mins

Servings: 6

Yield: 6 servings



Ingredients

2 medium Zucchini, raw

4 medium Potatoes, raw

1 medium Peppers, sweet, red, raw; red bell pepper

1 clove Garlic, raw

½ cup Bread crumbs, dry, grated, plain

¼ cup Oil, olive, salad or cooking

1 pinch Spices, paprika

1 pinch Salt, table

1 pinch Spices, pepper, black

Directions

Step 1

Preheat oven to 400 degrees F (200 degrees C).

Step 2

In a medium baking pan, toss together the zucchini, potatoes, red bell pepper, garlic, bread crumbs, and olive oil. Season with paprika, salt, and pepper.

Step 3

Bake 1 hour in the preheated oven, stirring occasionally, until potatoes are tender and lightly brown.

Partner Tip

Reynolds® Aluminum foil can be used to keep food moist, cook it evenly, and make clean-up easier.

Nutrition Facts

Per Serving:

242.7 calories; 5.1 g protein; 35 g carbohydrates; 0 mg cholesterol; 108 mg sodium.