

TOMATOE & ZUCCHINI CASSEROLE

Cheddar cheese, grated	1 cup	250 mL
Parmesan cheese, grated	1/3 cup	75 mL
Oregano & basil, chopped	1 tsp of ea.	5 mL of ea.
<u>Or</u> garlic clove, crushed	1/2 tsp	2 mL
Salt	1/2 tsp	2 mL
Pepper	1/4 tsp	1 mL
Medium zucchini	3	
Large tomatoes	2	
Butter or margarine	1/4 cup	60 mL
Onion, finely chopped	2 TBSP	30 mL
Bread crumbs	1/2 cup	125 mL

Combine cheddar, parmesan, herbs, garlic, salt & pepper.

Thinly slice zucchini and tomatoes.

Butter an 8" square pan.

Arrange half the zucchini slices in the pan and sprinkle with 1/4 of the cheese mixture.

Then add 1/2 of the tomatoes and cover with another 1/4 of cheese mixture.

Repeat those layers once –ending with the cheese mixture.

Cover and bake @375 F. for 30 minutes.

In a skillet, melt the butter or margarine and sauté the onions until translucent.

Add the crumbs and stir until they absorb the butter or margarine.

Spread on top of casserole and bake (uncovered) for another 15-20 minutes until top is crusty and vegetables are tender.