REPLENISH
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Zucchini Parmesan Casserole

Ingredients

- 1 large zucchini, thinly sliced
- 2 large portobello mushroom cap, chopped
- 1 large tomato, thinly sliced
- 1 medium onion, diced
- 3 cloves garlic, minced
- 1 tsp dried basil
- ½ tsp crushed red pepper flakes
- Salt & pepper to taste
- ¼ cup breadcrumbs
- 1 cup part skim mozzarella cheese
- 3 Tbsp parmesan cheese

Directions

Preheat oven to 350F.

Lightly grease a medium sized casserole dish. Layer the zucchini, mushrooms, and tomatoes in the dish. Add salt and pepper. Sprinkle onions, garlic, basil, and crushed red pepper on top.

In a small bowl, combine the cheese and breadcrumbs, sprinkle on top of vegetable mixture. Bake uncovered for about 30 minutes.

Recipe Submitted by: Buddy Molis, St. James Food Pantry Woodbridge