

Zucchini Casserole

We serve this at the Gabriel's. The Ro-tel tomatoes add a little "kick."

¼ cup olive oil
1 clove garlic, minced
5 medium zucchini
¾ cup grated Cheddar cheese
¼ teaspoon oregano
¼ teaspoon basil
1 14 oz. can Ro-tel tomatoes
½ cup bread crumbs
3 tablespoons melted butter

Preheat oven to 350 degrees.

Cut zucchini into ¼ " pieces and set aside.

In a large skillet, heat oil, add garlic and saute lightly for about 1 minute. Add zucchini and sauté for 5 minutes.

In a small bowl, mix the cheese with the oregano and basil. With your hands, crush the Ro-tel tomatoes breaking them into bite-sized pieces and mix them with the seasoned cheese.

Grease a 1 ½ quart casserole and beginning with the zucchini, layer the zucchini and cheese tomato mixture; repeat until all ingredients are used ending with the tomato/cheese mixture.

Mix crumbs with butter and sprinkle on top of casserole.

Bake uncovered for 30 minutes.