



## Chantal's Enamel-on-Steel 3 Qt. Saute & Serve



### Zucchini and Cheese Bake

3/4 pound zucchini, sliced 1/4 inch thick  
1 1/2 cups Italian tomato sauce (spaghetti sauce)  
3/4 cup low fat cottage cheese  
1 cup grated mozzarella cheese  
1/4 cup chopped fresh parsley  
1 cup whole grain cracker crumbs (or bread crumbs)  
1/2 teaspoon salt  
1/4 teaspoon freshly ground black pepper

Preheat oven to 350°F. Blanch zucchini in boiling water for 2 minutes. Drain and pat dry. Set aside.

Set aside 1/2 cup mozzarella cheese and then mix all remaining cheeses together with parsley, salt and pepper. Next, set aside enough zucchini slices to form a ring along the edge of Chantal's Saute & Serve pan.

Arrange half the zucchini in the bottom of the Saute & Serve pan. Cover with half the cracker crumbs, half the cheese mixture, and 1/2 cup of the tomato sauce. Then cover with the remaining half of zucchini and repeat layering with cracker crumbs, cheese mixture and 1/2 cup tomato sauce.

Finish the dish by placing a ring of the reserved zucchini along the edge of the pan. Put the last 1/2 cup of tomato sauce in the middle and top that with the reserved mozzarella cheese. Bake for 30 minutes at 350°F and serve hot.

Recipe created by Janice Schindler, Food Editor, Houston, TX