

## **Zucchini and Summer Squash Casserole** By James Brock

**Serves 4**

**Ingredients:**

- 1 tablespoon unsalted butter
- 2 tablespoons olive oil
- 1 cup chopped onions
- 1.5 teaspoons salt
- 1 teaspoon black pepper
- 2 cloves minced garlic
- 6 medium zucchini, thinly sliced
- 6 medium summer squash, thinly sliced
- 3 large eggs
- ¼ cup half and half
- 1 cup crushed Ritz crackers (or similar)
- ½ cup grated Parmesan cheese

**Chantal Items Needed:**

- *Induction 21 Steel*<sup>®</sup> 11" Fry Pan
- *Maker & Take*<sup>®</sup> Square Baker with Lid and Silicone Seal



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### **Directions:**

Preheat oven to 350 F. Rub butter around the inside surface of the Make & Take Covered Square Baker.

Heat olive oil over medium in a frying pan, such as the Induction 21 Steel 11-inch model. Add onions, salt, and pepper, and cook until onions are soft. Add garlic and cook for 30 seconds. Next, add the squash slices and cook until tender, perhaps 25 minutes, stirring occasionally. When done, transfer the mixture to the Make & Take, using a slotted spoon. Reserve the cooking liquid.

Mix eggs and half and half in medium bowl, and then add the reserved cooking liquid. Stir well, then pour egg mixture over the vegetables. Distribute evenly, put lid on Make & Take, and bake for 30 minutes, or until the mixture sets. (If you wish, you can remove the lid for the final 10 minutes of baking; this will result in a firmer mixture, which some people prefer. I have done it both ways, and like them equally.) Remove from oven, then sprinkle crackers over the top of the vegetables. Grate the Parmesan over the crackers, then return to oven for 10 minutes, until the cheese melts and the crackers brown.

Remove from oven and present to your guests at the table. This dish pairs well with roast chicken and an unoaked Chardonnay.

**Bon appétit!**