

Zucchini Casserole

6 cups zucchini, shredded (yes a lot of zucchini!!)	1 teaspoon baking powder
3 tablespoons butter, melted	2 tablespoons fresh parsley, chopped
3 eggs	2 tablespoons fresh basil, chopped- (optional)
1 cup milk	3 cups cheddar cheese, shredded
1 cup flour	1/2 cup parmesan cheese
1 teaspoon onion powder	
1/4 teaspoon garlic powder	

Preheat oven to 350°.

Pour melted butter in 9x13-inch pan. Beat eggs and add milk.

Blend dry ingredients together (flour, onion powder, garlic powder, and baking powder) add to wet ingredients.

Mix well, and add cheeses, zucchini, herbs, and salt and pepper if desired.

Add cheeses and shredded zucchini, and herbs; blend well.

Pour into pan with melted butter.

Bake at 350°F. Bake for 25 minutes or until a fork comes clean.

Another great way to use up those zucchini that get the size of a newborn baby!!