



ZUCCHINI

WELL ROUNDED AND RETIRED

YUMMY ZUCCHINI RECIPE

RECIPES



Zucchini is in abundance during late summer. There are jokes going around, "don't leave your car unlocked, someone might fill it up with zucchini" I really wouldn't mind if someone left me some zucchini. I have several favorite recipes using zucchini. I am going to share one of them with you today. Even my husband likes it, and he is not a veggie eater.

ZUCCHINI LASAGNA



Ingredients:

3 or 4 small zucchini squash

1/4 small onion, chopped

2 Tbsp butter

1 small can tomato sauce

1 cup grated cheddar cheese

Grated Parmesan cheese

Italian seasonings to taste

INSTRUCTIONS



- Preheat oven to 350°F.
- Melt butter in a skillet over medium heat.
- Sauté chopped onion and thinly sliced zucchini in butter for 5 minutes with the lid on.
- Add Italian seasonings to taste and stir in the tomato sauce. Cook down slightly.
- Pour half of the mixture into an 8x8 casserole dish.
- Cover with 1/2 cup of the grated cheddar cheese.
- Add the remaining zucchini mixture on top and sprinkle with the remaining cheddar cheese.
- Top with grated Parmesan cheese.
- Bake for 30 to 40 minutes until bubbly and golden. ENJOY!

Thank You for Reading!



We hope you found this guide valuable and inspiring for your journey towards a vibrant and well-rounded retirement lifestyle.

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