

# **ZUCCHNI**

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:**

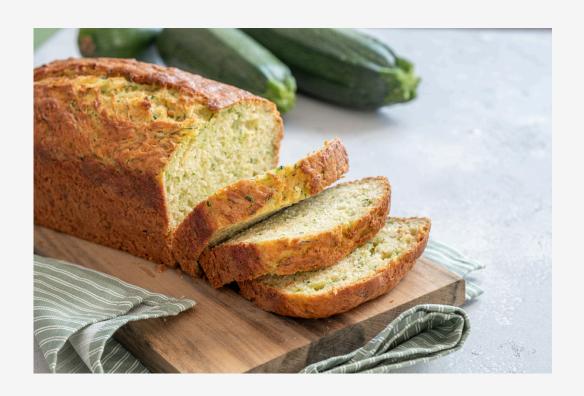
3 or 4 small zucchini squash
1/4 small onion, chopped
2 Tbsp butter
1 small can tomato sauce
1 cup grated cheddar cheese
Grated Parmesan cheese
Italian seasonings to taste

#### **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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