



Recipe from the Cheyenne Botanic Gardens

Bacon Cheese Zucchini Casserole

From Ann Smith

A great way to use up some zucchini – easy to make

Quarter or slice six small zucchini. Place them in a shallow baking dish. Sprinkle with salt, garlic powder, a pinch of oregano, and coarse ground pepper.

Slice three ripe tomatoes (unpeeled) and place over the squash. Season same as above.

Slice enough onions to make a layer and season as before. Then layer cheese slices (sharp process American, Longhorn or Sharp Cheddar.)
Top with a layer of sliced bacon (turkey bacon works well too).

Bake uncovered in 350 degree oven for about 45 minutes.

You can slice the zucchini if you desire as it is easier to serve. You can alter amounts of ingredients to make any size casserole.