

Easy Cheesy Zucchini and Potato Bake

Scan for interactive recipe



**GREATER
CHICAGO**
- FOOD -
DEPOSITORY.

Serves: 6

Prep: 15 minutes | **Cook:** 60 minutes

INGREDIENTS

- 6 medium sized potatoes, peeled and diced
- 1 tablespoon cooking oil
- 1-2 zucchinis, diced
- 1 small onion, diced
- 4-6 cloves of garlic, minced
- 1 teaspoon dried herbs (like chives, rosemary, dill or oregano)
- 1 cup low-fat grated cheese (your favorite type)



DIRECTIONS

1. Preheat oven to 350° F.
2. Peel and dice potatoes. Place oil in a deep baking dish. Add potatoes and mix to coat with oil.
3. Bake potatoes for 20-30 minutes until tender but not brown.
4. Dice zucchini and onions and add to potatoes. Add garlic and dried herbs. Mix gently.
5. Bake for an additional 20 minutes until vegetables are golden. Add cheese and bake for an additional 10 minutes to allow cheese to brown.
6. Serve hot with extra herbs if desired.

Nutrition Information

Serving size: 1/6 of recipe made with low fat cheddar cheese

Calories	265
Total fat	8 g
Saturated fat	4 g
Cholesterol	13 mg
Sodium	58 mg
Carbohydrates	32 g
Fiber	5 g
Sugars	4 g
Protein	15 g

Recipe source:
Picklebums