## Easy Cheesy Zucchini and Potato Bake

## Scan for interactive recipe





Serves: 6

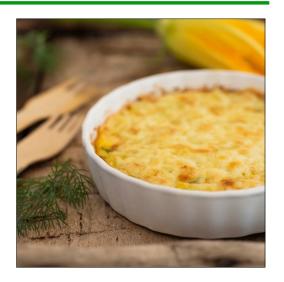
Prep: 15 minutes | Cook: 60 minutes

## **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)



- 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.
- 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.
- 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