

Vegetable Strata



PREPARATION TIME
10 minutes



COOKING TIME
30 minutes



PERFECT PARTNER
roast chicken



You can save a bundle by stocking up on zucchini and yellow squash during the summer. Slice the vegetables and cook in boiling salted water for 30 seconds. Drain; store in freezer bags.

SHOPPING LIST

- zucchini • yellow squash
- Cheddar cheese • tomato

ON HAND

- onion • eggs • bread
- salt • red pepper flakes

INGREDIENTS

- 1 (10-ounce) package frozen zucchini, thawed
- 1 (10-ounce) package frozen yellow squash, thawed
- 1/2 medium onion, sliced
- 1/4 cup water
- 4 eggs
- 2 cups shredded Cheddar cheese
- 2 slices white bread, cut into 1-inch cubes
- 1 tomato, diced
- 1/2 teaspoon salt
- 1/4 teaspoon red pepper flakes

SERVES **6**

COOKIN'
Express

- Save 5 minutes of preparation time, plus cleanup, by using frozen chopped onion.

Make Ahead

You can prepare this casserole through step 3 up to 4 hours ahead. Refrigerate until ready to bake and serve.

♦ VARIATION

For a change of pace, substitute frozen French-cut green beans for the zucchini.

1 Preheat oven to 350°F. Grease a medium baking dish. Place zucchini, squash and onion in 1/4 cup water in a medium saucepan. Cook over high heat for 5 minutes.



2 Drain vegetables thoroughly. Set aside. Beat eggs in a medium bowl with a fork.

3 Add drained vegetables, Cheddar, bread, tomato, salt and pepper flakes to eggs; stir well.



4 Pour vegetable mixture into prepared baking dish. Bake until set, about 30 minutes. Cut into squares to serve.