

TOM'S GARDEN

Different
by being
BETTER!

HOT PEPPER SPECIALTIES

Upper Bellbrook Rd. • Xenia, Ohio

Zucchini Casserole

Ingredients

- 3 medium unpeeled zucchini (ends trimmed), coarsely grated (about 4 cups total)
- 1 1/4 cups Bisquick mix
- 1/2 medium onion, finely grated (about 2/3 cup)
- 1/2 cup freshly grated Parmesan cheese
- 4 large eggs
- 2 teaspoon Tom's Garden Man Sauce
- 1/4 cup vegetable oil
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground black pepper

Directions

Preheat the oven to 350 degrees F. Spray 9-by-12-inch ovenproof casserole dish with oil spray.

Combine the zucchini, Bisquick, onion and Parmesan cheese in a large mixing bowl.

In a large measuring cup, whisk together the eggs, Tom's Garden Man Sauce and oil.

Add to the zucchini mixture, mixing well to combine; season with salt and pepper.

Spread the mixture evenly in the casserole dish and bake for 30 to 35 minutes, until the edges are lightly browned and the casserole is slightly puffed.

Cut into squares, if desired, and serve hot.