

Cheesy Zucchini Casserole

Ingredients

- 1 tablespoon vegetable oil
- 6 medium zucchini, thinly sliced (≈3 lbs.)
- 1 large Vidalia onion, thinly sliced
- 1 tablespoon butter
- ½ cup grated Parmesan
- 1 cup shredded sharp Cheddar
- ½ cup sour cream
- Salt and freshly ground black pepper
- 1 sleeve crackers, crushed medium to fine (recommended: Ritz)

Preparation

- **Step 1:** Preheat the oven to 350° F. Grease a 2-quart casserole dish.
- **Step 2:** Heat the oil in a large skillet over medium heat.
- **Step 3:** Sauté squash, onion, and butter until soft.
- **Step 4:** Transfer to a bowl and stir in the Parmesan, Cheddar, and sour cream. Add salt and pepper, to taste.
- **Step 5:** Place in the prepared casserole dish and sprinkle the cracker crumbs evenly over the top.
- **Step 6:** Bake for 20 minutes or until the top is golden and bubbly.