



## Caprese Zucchini Casserole

Intermediate Lifestyle

### INGREDIENTS

2 medium zucchini and/or summer squash, sliced  
2 medium tomatoes, sliced  
¼ cup finely chopped shallot  
¼ cup chopped basil plus 2 TBS, divided  
1 TBS extra-virgin olive oil  
½ TSP salt  
¼ TSP ground pepper  
¾ cup shredded fresh mozzarella cheese (3 ounces)  
Balsamic vinegar (optional)

### INSTRUCTIONS

—Preheat oven to 400°F. Coat an 8-by-8- or 7-by-10-inch baking dish with cooking spray.

—Arrange squash and tomatoes decoratively, like rows of shingles (some may need to be cut in half), in the prepared dish.

C —ombine shallot, ¼ cup basil, oil, salt and pepper in a small bowl. Spoon the mixture over the vegetables. Sprinkle evenly with mozzarella. Bake until the vegetables are tender and the cheese has melted, about 30 minutes. Sprinkle with the remaining 2 tablespoons basil. Drizzle with balsamic vinegar, if desired.

**SERVING INFO:** (Serves 6)

¾ cup = 1-1/2 V

See photo of this recipe at [Instagram](#) and [Facebook](#)