Cheesy Zucchini Au Gratin

Ingredients:

4 cups zucchini, sliced
1 small onion, peeled and thinly sliced
1 1/2 cups shredded pepper jack cheese
2 tablespoons unsalted butter
1/2 teaspoon garlic powder
1/2 cup heavy whipping cream

Directions:

1. Preheat oven to 375°F.
2. Grease a 9" x 9" oven proof pan.
3. Overlap 1/3 of the zucchini and onion slices in the pan, then season with salt and pepper and sprinkle with 1/2 cup of shredded cheese.
4. Repeat two more times until you have three layers and have used up all of the zucchini, onions, and shredded cheese.
5. Combine the garlic powder, butter, and heavy cream in a microwave safe dish; and heat in microwave for one minute or until butter has melted. Stir.
6. Gently pour the butter and cream mixture over the zucchini layers.
7. Bake at 375°F for about 45 minutes, or until the liquid has thickened and the top is golden brown.
8. Serve warm.

Nutrition Facts

Serving Size (74g)
Servings Per Container 9

Amount Per Serving	
Calories 100	Calories from Fat 80
	% Daily Value*
Total Fat 9g	**14%**
Saturated Fat 5g	**25%**
Trans Fat 0g	
Cholesterol 25mg	**8%**
Sodium 85mg	**4%**
Total Carbohydrate 2g	**1%**
Dietary Fiber 0g	**0%**
Sugars 1g	
Protein 3g	

Vitamin A 8% • Vitamin C 15%
Calcium 10% • Iron 2%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

For more information, please contact:
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