

Zucchini Alla Parmigiana

INGREDIENTS

- 2 tbsp. olive oil
- 1 medium onion, chopped
- 2 medium-size zucchini
- 2 garlic cloves, minced
- ¼ tsp. salt
- ¼ tsp. dried basil
- ¼ tsp. dried oregano
- ¼ cup Parmesan cheese
- 3 large tomatoes, sliced
- 1 cup Lioni fresh mozzarella, shredded
- ¼ cup dried Italian bread crumbs
- 1 tbsp. fresh chopped parsley

PREPARATION

- 1) In large skillet, heat olive oil over medium-high heat. Add onion and cook until lightly brown. Add garlic; cook 1 minute longer.
- 2) Trim off ends of zucchini; cut zucchini lengthwise into ¼-inch-thick slices. Place on large sheet of wax paper.
- 3) In a small bowl, combine salt, basil, oregano and half of Parmesan cheese. Sprinkle mixture over zucchini slices and pat firmly.
- 4) Preheat oven to 375°F. In large baking dish, place half of zucchini, half of sliced tomatoes and half of mozzarella cheese. Repeat with remaining zucchini, tomatoes and mozzarella.
- 5) In a small bowl, combine bread crumbs and remaining Parmesan; sprinkle over top of zucchini. Cover tightly and bake for 20 minutes. Then, uncover and bake 20 minutes more or until zucchini is tender and mixture is hot. Sprinkle with chopped parsley.

Makes 6 main-dish servings.



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