



SQUASH GRATIN

PREP TIME: 15min COOK TIME: 1 hr 25min SERVINGS: 3-4

Ingredients

- 5 squash or zucchini
- 2 peppers
- 1 onion
- 3-4 garlic
- 2 cups mozzarella



- 1 preheat oven to 350°F
- 2 slice squash, remove pith and seeds from peppers and slice, slice onion, and mince garlic
- 3 oil a baking pan, arrange squash spatioously on pan, add salt and pepper, and bake for 1hr
- 4 heat oil in frying pan to medium high and sauté onion for about 3-4min, add peppers for about 3-4min, and add garlic for about 1min or until fragrant
- 5 oil a deep baking dish and arrange a layer half the squash stacked together in pan, add layer of half the peppers, and half the cheese; repeat layers to use rest of ingredients and bake for 20-25 min



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