

Tomato-Zucchini Casserole

Ingredients

- 1 1/2 ts Chili powder
- 1 tb Parsley flakes
- 1/2 ts Garlic powder
- 1/2 ts Onion powder
- 1/8 ts Salt
- 1/8 ts Black pepper,ground
- 3 c Zucchini,thinly sliced,fresh
- 1 lb Tomatoes,fresh,sliced
- 1/4 c Bread crumbs,white,fresh
- 1 tb Vegetable oil

Instructions

Combine chili powder, 1 1/2 teaspoons parsley flakes, garlic and onion powders, salt and pepper in a small bowl.~ 2. Place half the zucchini in a lightly greased 6-cup casserole, or layer with half the tomatoes.~ 3. Sprinkle with half the seasoning mixture.~ 4. Repeat the layers.~ 5. Combine bread crumbs, oil and remaining parsley flakes; sprinkle over vegetables.~ 6. Bake, uncovered, in preheated 375°F. oven, until vegetables are tender, about 40 minutes.~

Courtesy of Meal-Master (tm) v8.05

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