

Free delivery today on your first order. 11 : 50 : 52 X



Publix

Higher than in-store item prices >

100% satisfaction guarantee >

Shop

Recipes

Produce

Dairy & Eggs

Frozen

Beverages

Snacks

Pantry

Meat & Seafood

Bakery

Deli

Household

Canned Goods

Dry Goods & Pasta

Personal Care

Breakfast

International

Pets

Babies

Deli Grab and Go

Wine

Beer

Popular

Floral

Caprese Zucchini Casserole



EatingWell

Active time	Total time	Servings	Calories
25 min	55 min	6	86

A summertime favorite gets an Italian spin in this delicious side dish with tomatoes, mozzarella and basil. You can use zucchini or summer squash in this caprese-style casserole, or a combination of the two. A sprinkling of fresh basil and a drizzle of balsamic vinegar just before serving brightens up the flavors.

Favorited

Ingredients

Add 5 items to cart



Skip Navigation



Greeting Cards

Platters

Diet and Nutrition

Storm Prep

Tailgating

New and Interesting

Sales

—

1

+

2 medium zucchini and/or summer squash, sliced
Zucchini Squash
\$1.45 each (est.)

[View alternatives](#)

—

1

+

2 medium tomatoes, sliced
Beefsteak Tomato
\$1.43 each (est.)

[View alternatives](#)



—

1

+

¼ cup finely chopped shallot
Shallot
\$3.29

[View alternatives](#)

—

1

+

¼ cup chopped basil plus 2 tablespoons, divided
Rock Garden Basil, Organic
\$3.29

[View alternatives](#)



—

1

+

¾ cup shredded fresh mozzarella cheese (3 ounces)
Galbani Galbani Fresh Mozzarella Sliced Log

[Skip Navigation](#)

[View alternatives](#)

Ingredients you may already have



—

1

+

—

1

+

1 tablespoon extra-virgin olive oil
Publix Olive Oil, Extra Virgin
\$6.97

[View alternatives](#)

½ teaspoon salt
Morton Iodized Salt, 26 Ounce
\$1.05

[View alternatives](#)



—

1

+

—

1

+

¼ teaspoon ground pepper
Publix Black Pepper, Ground
\$1.91

[View alternatives](#)

Balsamic vinegar (optional)
Publix Balsamic Vinegar
\$3.97

[View alternatives](#)

Instructions

Skip Navigation

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

- Balsamic vinegar (optional)
- 2 Preheat oven to 400°F. Coat an 8-by-8- or 7-by-10-inch baking dish with cooking spray.
 - 3 Arrange squash and tomatoes decoratively, like rows of shingles (some may need to be cut in half), in the prepared dish.
 - 4 Combine shallot, 1/4 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.

Nutrition info

Total Sugars	3 g	0%
Fiber	1 g	0%
Carbohydrate Total	5 g	2%
Calories	86 kcal	0%
Magnesium	23 mg	6%
Folate	29 µg	7%
Iron	0 mg	3%
Calcium	120 mg	12%
Vitamin C	18 mg	31%
Vitamin A	808 IU	16%
Protein	4 g	10%
Potassium	325 mg	9%
Sodium	296 mg	12%
Cholesterol	9 mg	3%
Saturated Fat	2 g	10%
Total Fat	5 g	8%

Related recipes

Skip Navigation



Zucchini Gratin



45 min

Quick Creamy
Zucchini Soup



35 min

Zucchini Cornbread
Casserole



90 min

Mom's Zucchini Pie



80 min