



Search Publix...





Pickup



**9** 33579





Higher than in-store item prices >

100% satisfaction guarantee >



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.



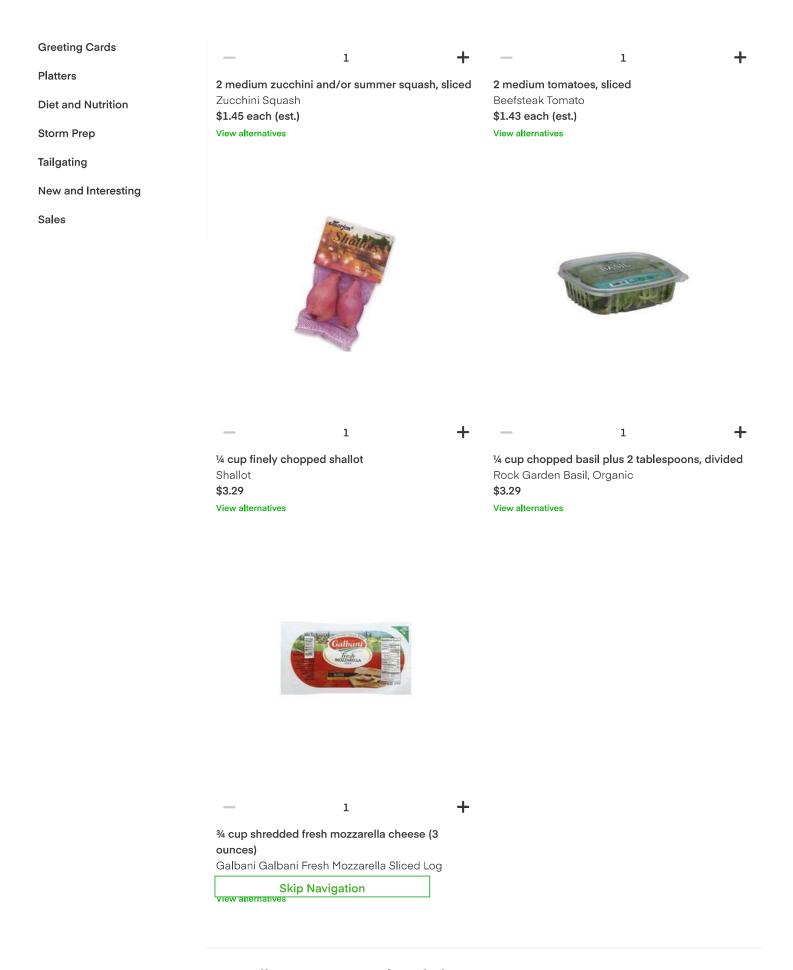
**Favorited** 

Ingredients

Add 5 items to cart









1



1

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

View alternatives

1/2 teaspoon salt Morton lodized Salt, 26 Ounce \$1.05

View alternatives



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

  z meaium zuccnini ana/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.
- 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**









Zucchini Gratin

Quick Creamy Zucchini Soup Zucchini Cornbread Casserole Mom's Zucchini Pie



35 min

90 min

80 min