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Zucchini Gratin

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# Zucchini Gratin



EatingWell

Active time	Total time	Servings	Calories
15 min	45 min	4	201

This delicious zucchini gratin recipe has a delectable crispy Parmesan and breadcrumb topping and is made without any butter or cream, allowing the fresh zucchini flavor to shine. Slice the zucchini uniformly to ensure even cooking.

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## Ingredients

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2 cloves garlic, minced

1 teaspoon dried marjoram or thyme



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3 medium zucchini, thinly sliced (1/8 inch)

Zucchini Squash

\$1.45 each (est.)

[View alternatives](#)

½ cup coarse dry breadcrumbs, preferably whole-wheat

Publix Bread Crumbs, Seasoned

\$1.87

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½ cup grated Parmesan cheese

Publix Cheese, Parmesan, Grated

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## Ingredients you may already have

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3 tablespoons extra-virgin olive oil, divided  
Publix Olive Oil, Extra Virgin  
\$6.97

[View alternatives](#)

¼ teaspoon salt  
Morton Iodized Salt, 26 Ounce  
\$1.05

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

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## Instructions

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- 2 cloves garlic, minced
- 3 tablespoons extra-virgin olive oil, divided
- 1 teaspoon dried marjoram or thyme
- ¼ teaspoon salt
- ¼ teaspoon freshly ground pepper
- 3 medium zucchini, thinly sliced (1/8 inch)
- ½ cup coarse dry breadcrumbs, preferably whole-wheat
- ½ cup grated Parmesan cheese

2 Position rack in lower third of oven; preheat to 450°F. Coat a 7-by-11-inch baking dish (or similar size 2- to 2 1/2-quart dish) with cooking spray.

- Combine garlic, 1 tablespoon oil, marjoram (or thyme), salt and pepper in a large bowl. Add



Zucchini Gratin

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5 Meanwhile, combine breadcrumbs, Parmesan and the remaining 2 tablespoons oil in the bowl. Sprinkle the breadcrumb mixture over the zucchini and continue to bake until the topping is crisp, about 15 minutes more.

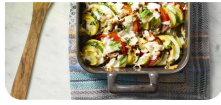
## Nutrition info

Vitamin B3	1 mg	0%
Total Sugars	4 g	0%
Omega-6	1 g	0%
Mono Saturated Fat	9 g	0%
Fiber	2 g	0%
Carbohydrate Total	13 g	4%
Calories	201 kcal	0%
Added Sugars	0 g	0%
Zinc	1 mg	7%
Folate	37 µg	9%
Vitamin E	2 IU	7%
Calcium	141 mg	14%
Protein	7 g	14%
Potassium	406 mg	12%
Sodium	322 mg	13%
Cholesterol	9 mg	3%
Saturated Fat	3 g	15%
Total Fat	14 g	22%

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