



RECIPE NAME: Zucchini Casserole with Cheese

FROM THE KITCHEN OF: David '77 and Sandra '78 Wright

INGREDIENTS:

6 medium (3 lbs) green zucchini
1 1/2 tsp salt, divided (1 tsp for sprinkling and 1/2 tsp for casserole)
2 cups cooked white rice*
2/3 cup + 1/3 cup sour cream, divided
1/2 tsp baking powder
4 large eggs
8 oz cheese (3 cups shredded)
Colby jack or Mexican cheese
1/2 cup chives or green onion, chopped, plus more for garnish

INSTRUCTIONS:

Preheat oven to 400° F and butter a 9×13 baking casserole dish. Grate zucchini. Transfer grated zucchini to a colander over the sink and stir in 1 tsp salt. Let stand for 10 min, stirring a couple of times then squeeze out the excess moisture with your hands. Transfer drained zucchini to a large mixing bowl. Mix sour cream with baking powder and let it stand while zucchini drains (8-10 min). Into the mixing bowl put zucchini, 4 eggs, & sour cream mixture. Stir. Add cooked rice and 2 cups shredded cheese. Stir in chives, 1/2 cup salt (at this point as an option you can add 1/2 tsp. your favorite seasoning like curry or garlic powder). Pour mixture into buttered casserole dish and lightly spread 1/3 cup sour cream over the top. Sprinkle remaining 1 cup of cheese over the surface and bake uncovered in the center of your oven at 400° for 40 min. Let it stand for 10 min before serving

