



COOKING WITH SAFTA

CATEGORY

Main

Zucchini Casserole

INGREDIENTS

500gr. zucchini (preferable the light color called marrow zucchini)
3 eggs
100gr. feta cheese
100gr grated parmesan or cheddar or Bulgarian Kashkaval
100 gr cottage or cream cheese
1/2 cup milk
50gr. butter
2tbs flour

PREPARATION

Wash the zucchini.
Remove the ends.
Grade and squeeze the water.

Add the rest of the ingredients and mix.
Oil lightly an oven proof dish and pour the zucchini mixture.
Grade on top the Parmesan cheese and small pieces of butter.
Bake uncovered at 350 degrees for 45 min.

SAFTA'S SECRETS



Bon Appetite!