

# Ingredients



- 1/2 sweet onion sliced
- 4 zucchini or summer squash
- 2 cloves garlic minced
- 3 tablespoons butter divided
- 1 tablespoon flour
- 1 cup half & half cream
- 1 cup monterey jack cheese shredded
- 1/2 cup Parmesan Cheese grated, divided
- 1/4 teaspoon salt
- Fresh cracked pepper

# Scalloped Zucchini/ Squash



## Instructions

- Preheat oven to 450 degrees F.
- Melt 2 tablespoons butter in an oven proof skillet. Add onions and cook for 2 minutes until translucent. Add zucchini and garlic and cook for about 6 minutes, stirring occasionally, until almost tender. Season with salt and pepper and remove from pan onto a plate (or a 9x9 casserole dish if your pan isn't oven safe).
- Melt remaining 1 tablespoon butter in pan over medium heat and mix in the flour. Cook for 30 seconds and then add in the cream a little at a time while stirring. Bring to a boil, reduce heat and simmer for 2 minutes while stirring or until it begins to thicken. Add Monterey cheese and 1/4 cup Parmesan a little at a time, continually stirring until melted and smooth. Turn off heat and mix in salt.
- Add the veggies back, mixing until evenly coated (or pour sauce over veggies in the 9x9 pan). Sprinkle top with remaining Parmesan cheese and sprinkle with black pepper. Bake for 15 minutes or until it starts to brown on top. Let cool 10 minutes and then serve.

