



Baked Zucchini and Cheese Casserole

My First Bite of Cheesy Comfort

I remember my grandma's kitchen. The smell of cheese and zucchini filled the air. It was warm and felt like a hug. That first bite was pure creamy joy. I have loved this dish ever since.

Ever wondered how to turn simple veggies into pure comfort?

This casserole does just that. It transforms humble ingredients into something magical. The golden, bubbly top is pure happiness. You will want to make it again and again.

A Lesson from a Messy Kitchen

My first try did not go perfectly. I used way too much garlic paste. The flavor was so strong we all laughed. But we still ate every last cheesy bite. It was a happy accident.

Home cooking is about more than just a perfect meal. It is about trying and sharing. A small mistake can create a great memory. The real magic is in the time spent together.

Why This Dish Tastes So Good

Two things make this casserole special. First, the creamy sauce soaks into the soft zucchini. Second, the broiler makes the cheese top crispy and golden. These textures work together perfectly.

Which flavor combo surprises you most? Is it the beef broth with cream? Tell me your thoughts in the comments below! I love hearing what you think. This dish is full of delicious surprises.

A Simple Dish's Rich History

This type of baked dish comes from France. It is called a gratin. Farmers made it to use their summer vegetables. It was a cheap and filling meal for families.

Did you know the word "gratin" just means a crusty top? It does not need breadcrumbs. This version uses lots of cheese for that crunch. It is a classic that has traveled well. **What is your favorite family casserole recipe? Share its name with us!**

See also [Easy Cheesy Potato Casserole Recipe](#)



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Ingredients:

Ingredient	Amount	Notes
Butter	4 tablespoons	
Yellow onion	1 small	Sliced into thin half moons
Garlic paste	1 tablespoon	
Zucchini	2 large	Sliced in half, then cut into half moons (about $\frac{1}{4}$ inch thick)
Beef broth	$\frac{1}{2}$ cup	
Salt	$\frac{1}{2}$ teaspoon	
Pepper	$\frac{1}{2}$ teaspoon	
Dried parsley	$\frac{1}{2}$ tablespoon	
Heavy cream	$\frac{1}{3}$ cup	
Parmesan cheese	1 cup	Freshly shredded
Monterey Jack cheese	1 $\frac{1}{2}$ cups	

Making Your Cozy Casserole

This dish is pure comfort food. It comes together in one skillet. You will love the cheesy, golden top.

Step 1 Melt butter in your skillet. Cook the onions until they are sweet and brown. This takes about ten minutes. Then stir in the garlic paste for a minute.

Step 2 Toss in your sliced zucchini. Cook it for five minutes. Stir it often during this time. You want it just soft enough for a fork.

Step 3 Pour in the broth and cream. Add your salt, pepper, and parsley too. Give everything a good stir. Let the sauce get warm and happy.

Step 4 Now for the cheese! Add the parmesan and some Monterey

Jack. Stir until it all melts together. Let it simmer for a few minutes. (A hard-learned tip: shred your own cheese! It melts so much better than the bagged kind.)

Step 5 Pile the rest of the cheese on top. Put the skillet under the broiler. Watch it carefully! It is done when golden and bubbly.

What is the first thing you add to the hot skillet? Share below!

Cook Time: 30min

Total Time: 45mins

See also Kielbasa and Potatoes Skillet Recipe

Yield: 6 servings

Category: Dinner, Side Dish

Three Tasty Twists

This recipe is easy to change up. Try one of these fun ideas next time. They are all so delicious.

Veggie Power Use vegetable broth instead of beef. It keeps the dish totally meat-free. Everyone will enjoy it.

Spicy Kick Add a pinch of red pepper flakes. You could also use pepper jack cheese. It gives a nice little heat.

Summer Garden Throw in some fresh, chopped tomatoes. Yellow squash works great here too. Use what your garden gives you!

Which twist sounds best to you? Cast your vote in the comments!

Serving It Up Right

This casserole is a wonderful side dish. It goes with almost any main course. Try it with simple roasted chicken. It is also great with a juicy pork chop. For a garnish, fresh parsley is pretty.

What should you drink with it? A crisp white wine is a good match. For a

non-alcoholic choice, try sparkling apple cider. Both are refreshing.

Which would you choose for your dinner tonight? Let me know!



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Keep It Fresh or Freeze It

Store leftovers in the fridge for up to four days. Reheat in the oven for best results. This keeps the top crispy. For the freezer, assemble the casserole but do not bake. Wrap it tightly and freeze for a month. Thaw in the fridge overnight before baking. Batch cooking this is a lifesaver for busy weeks. My neighbor, Jan, always makes two. One for now, one for later. Why does this matter? Planning meals saves you time and stress later on.

See also [Easy Lasagna Garlic Bread Recipe](#)

Simple Fixes for Common Hiccups

Is your casserole too watery? Salting the zucchini slices first helps. Just let them sit for ten minutes. Pat them dry before cooking. Is the top not browning? Make sure your broiler is fully hot. Place the skillet near the top element. Cheese not melting nicely? Always shred your own cheese. The pre-shredded kind does not melt as well. This simple step makes a huge difference. Have you ever had a kitchen disaster turn into a win? I once forgot the broth. It still turned out great!

Your Questions, Answered

Can I make this gluten-free? Yes, it is naturally gluten-free. Just check your broth label to be safe.

Can I prepare it ahead of time? Absolutely. Assemble the whole dish the day before. Keep it covered in your fridge. Bake it when you are ready.

What cheese can I swap for Monterey Jack? Try mozzarella or a mild cheddar. They will both melt beautifully.

Can I double this recipe? You sure can. Use a very large skillet or a 9×13 baking dish. The bake time might be a bit longer.

What is a good vegetarian option? Use vegetable broth instead of beef broth. It works just as well. What other swaps have you tried successfully?

A Cozy Dish for Sharing

This casserole is pure comfort food. It brings people together around the table. I hope it becomes a favorite in your home. I love seeing your creations. Share your photos with me. Tag **Savory Discovery on Pinterest**. Happy cooking! —Elowen Thorn.

You need to try !

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