



# **Cheesy Zucchini Gratin Recipe Easy and Creamy**

## **A Happy Little Accident**

I first made this gratin by mistake. I had too many zucchinis from my garden. I just started throwing things in a pan. The result was so good, I wrote it down right away. I still laugh at that.

Sometimes the best meals are not planned. They come from a happy accident in the kitchen. This is one of those. It reminds me to be playful with my food.

## **Let's Get Cooking**

Start by cooking the onions in butter. Let them get soft and sweet. That

smell is the start of something wonderful. Doesn't that smell amazing?

Then you add the zucchini. It soaks up all that buttery onion flavor. The beef broth and cream make a simple, rich sauce. It all comes together in one pan.

## The Magic of Cheese

Now for the best part: the cheese! Stir in the parmesan and a bit of the Monterey Jack. Watch it melt into the sauce. It becomes so creamy and smooth.

*\*Fun fact\**: Grating your own cheese from a block makes it melt better. The sauce gets extra silky. I always keep a block in my fridge for this.

What's your favorite cheesy comfort food? Is it mac and cheese or something else? Tell me about it.

## Why This Dish Matters

This gratin turns a simple vegetable into a celebration. It shows how a little care can make everyday food special. That is why this matters.

Sharing a warm, cheesy dish with people you love creates connection. It is more than just food. It is a way to show you care without saying a word.

## Your Turn in the Kitchen

This recipe is very forgiving. You really cannot mess it up. If you have a different cheese, try it! Make the recipe your own.

What vegetable would you try in a gratin like this? I think potatoes

would be lovely. Let me know what you would use.

I hope you give this a try. It is a cozy meal for any night of the week. Will you be making it for your family soon?



## Cheesy Zucchini Gratin Recipe Easy and Creamy

## 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	

## My Cheesy Zucchini Gratin Story

My garden always gives me too many zucchinis. I don't mind one bit. It just means more of this cozy gratin.

See also [Crispy Homemade Sweet Potato Fries Recipe](#)

This dish feels like a warm hug from the oven. The cheese gets all bubbly and golden. Doesn't that smell amazing?

My grandson once called it "green pizza." I still laugh at that. It's so simple, you can make it with me.



**Step 1:** Melt your butter in a big skillet. Toss in your thinly sliced onions. Let them cook slow and sweet. You want them soft and a little brown. This gives our dish a lovely, gentle flavor.

**Step 2:** Now, stir in your garlic paste. It smells so good. Add all those half-moon zucchini slices. We just want to cook them until they are a little soft. (A hard-learned tip: don't let them get too mushy here. They will cook more later!).

**Step 3:** Time for the creamy sauce. Pour in the beef broth and heavy cream. Add your salt, pepper, and parsley. Let it all get warm and friendly together. Can you guess what makes it creamy? Share below!

**Step 4:** Stir in the parmesan and a bit of the Monterey Jack. Watch the cheese melt into the sauce. It becomes so rich and smooth. Let it bubble gently for a few minutes.

**Step 5:** Sprinkle the rest of the cheese on top. Now, pop the whole skillet under the broiler. Keep a close eye on it. You want a beautiful, golden-brown top. It makes the whole dish special.

**Cook Time:** 30min

**Total Time:** 45mins

**Yield:** 6 servings

**Category:** Dinner, Side Dish

## Let's Get Creative with Your Gratin

This recipe is like a blank canvas. You can paint it with so many flavors. I love trying new things each summer.

Here are three fun twists for you. They are all delicious in their own way. I can never pick a favorite.

**The Garden Twist:** Use vegetable broth instead of beef. It makes a lovely vegetarian version. Add some sliced mushrooms too.

**The Spicy Kick:** Mix a pinch of red pepper flakes into the sauce. It gives it a little warmth. My neighbor loves it this way.

**The Summer Harvest:** Add some fresh, sweet corn kernels. A few cherry tomatoes on top look so pretty. It tastes like sunshine.

Which one would you try first? Comment below!

## Serving Your Masterpiece

This gratin is a wonderful friend to other foods. It makes any meal feel a bit fancier. I love setting a pretty table.

See also [Brown Butter Mashed Potatoes Recipe](#)

For a full dinner, serve it alongside some simple roasted chicken. Buttered egg noodles are also a perfect match. A fresh green salad adds a nice crunch.

What to drink? A cold glass of apple cider is just right. For the grown-ups, a crisp glass of Chardonnay pairs beautifully. Which would you choose tonight?





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### Keeping Your Gratin Happy

Let's talk about storing this cheesy delight. It keeps well in the fridge for three days. Just cover it tightly with a lid or plastic wrap.

You can also freeze it for a later meal. I let it cool completely first. Then I put it in a freezer-safe container.

To reheat, I use the oven. It keeps the topping crispy. I remember reheating it once in the microwave.

The cheese got a bit rubbery. The oven works much better for a creamy result. This matters because a good reheat feels like a new meal.

You can easily double this recipe. Make one for now and one for later. This saves you time on a busy weeknight.

Batch cooking means a cozy dinner is always close by. **Have you ever tried storing it this way? Share below!**

### Simple Fixes for Common Troubles

Sometimes our cooking needs a little help. Here are some easy fixes for you. First, the zucchini might let out too much water.

If your dish is too watery, just cook it a bit longer. Let that extra liquid bubble away. I once served a soupy gratin to my grandson.

We laughed, but I learned my lesson. Getting the texture right matters. It makes the dish feel special and comforting.

Second, your cheese might not brown nicely. Make sure your broiler is fully hot. And place the skillet near the top of the oven.

Third, the onions might burn if the heat is too high. Cook them on medium until they are soft and golden. This builds a sweet, deep flavor.

Understanding these small steps builds your confidence. You become the boss of your own kitchen. **Which of these problems have you run into before?**

## Your Gratin Questions Answered

Q: **Can I make this gluten-free?** A: Yes, it is naturally gluten-free. Just check your beef broth label to be sure.

Q: **Can I make it ahead?** A: Absolutely. Assemble it the day before. Keep it covered in the fridge until baking.

Q: **What cheese can I swap?** A: Try sharp cheddar or Gruyère. Any good melting cheese will work nicely here.

See also Creamed Spinach Recipe for a Creamy Side

Q: **Can I make a smaller portion?** A: Of course. Just cut all the ingredients in half. Use a smaller oven-safe pan.

Q: **Any extra tips?** A: Let it sit for five minutes after baking. This helps the sauce set perfectly. \*A fun fact: Zucchini is actually a fruit!\*

**Which tip will you try first?**

## Until Next Time

I hope you love this recipe as much as I do. It always reminds me of my summer garden. The zucchini plants grow so big so fast.

This dish is a wonderful way to use them up. I would be so happy to see your creation. Sharing food is a way of sharing joy.

**Have you tried this recipe? Tag us on Pinterest!** I can't wait to see your golden, bubbly gratins. Happy cooking!

—Elowen Thorn.

*You need to try !*

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# **Cheesy Zucchini Gratin Recipe Easy and Creamy**

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Cooking Method: [Stovetop Baking](#)



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Cuisine: [American](#)





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Difficulty: **Beginner**



## Cheesy Zucchini Gratin Recipe Easy and Creamy | 21

Prep time: **15 minutes**



## Cheesy Zucchini Gratin Recipe Easy and Creamy | 22

Cook time: **30 minutes**

Rest time:





## Cheesy Zucchini Gratin Recipe Easy and Creamy | 24

Total time: **45 minutes**



## Cheesy Zucchini Gratin Recipe Easy and Creamy | 25

Servings: **6 servings**



## Cheesy Zucchini Gratin Recipe Easy and Creamy | 26

Calories:**321 kcal**



Best Season: **Summer**

## **Description**

This cheesy zucchini gratin bakes up warm, creamy, and golden on top.

You'll love how easy it is to make.

## Ingredients

- 4 tablespoons butter
- 1 small yellow onion ((sliced into thin half moons))
- 1 tablespoon garlic paste
- 2 large zucchini ((sliced in half, then cut into half moons (about ¼ inch thick)))
- ½ cup beef broth
- ½ teaspoon salt
- ½ teaspoon pepper
- ½ tablespoon dried parsley
- ⅓ cup heavy cream
- 1 cup parmesan cheese ((freshly shredded))
- 1½ cups Monterey Jack cheese

## Instructions

1. In a large ovenproof skillet over medium heat, add butter and onions. Cook until onions are starting to caramelize and brown, about 10 minutes. Add garlic paste and stir well.
2. Add zucchini to the skillet and stir to combine. Let zucchini cook for 5 minutes while stirring often. It should be soft enough to pierce with a fork, but still somewhat firm so it holds its shape while it continues cooking.
3. Add in the beef broth, salt, pepper, dried parsley, and the heavy cream into the onion garlic mixture. Stir to combine.
4. Allow the sauce to slightly begin to bubble, then add in the parmesan cheese and ¼ cup Monterey Jack cheese. Stir well to melt the cheese and combine. Let simmer on low for 3 to 4



minutes.

5. Top with remaining cheese and place in the oven under the broiler. Broil for 3 to 4 minutes, or until the cheese is hot, bubbly, and starting to brown.
6. Remove from the oven and serve over chicken, pork chops, or along with your favorite meat and potatoes!

## Notes

Nutritional information is an estimate and may vary based on the specific ingredients you use.

Keywords: Zucchini, Gratin, Cheesy, Side Dish, Easy