



ZUCCHINI BAKE

4 medium zucchinis, sliced in ½" thick rounds

2 Tbsp. **Fresh Harvest Garlic Olive Oil**

Black Pepper

1 Tbsp. **Sunset Seasoned Salt**

1 Tbsp. **Onion, Garlic & Herb Seasoning**

3 eggs

1 cup grated Parmesan cheese

Chopped parsley for garnish

Preheat oven to 350°F. In a large fry pan, place olive oil, heat and add zucchini rounds, saute until lightly browned on both sides. Drain on paper towel.

Arrange zucchini in lightly sprayed baking dish. In a small bowl, whisk eggs until frothy, add seasonings and Parmesan cheese. Pour over zucchini. Bake for 15 minutes, or until crust turns golden brown. Serve hot.



- **Fresh Harvest Garlic Olive Oil**
- **Sunset Seasoned Salt**

- **Onion, Garlic & Herb Seasoning**