

Italian Zucchini Dish

Submitted by Sandra Davidson

This recipe was given to me by a neighbor when we lived in Livermore, CA back in the early 1960's. She was a good neighbor and it's a good recipe. I have used it often through the years.

Ingredients

- 2 cups zucchini, unpeeled, thinly sliced (I use the slicing part of my grater)
- 1/2 med. onion, chopped
- 1-2 cloves of garlic, finely minced
- Handful of fresh parsley, finely chopped
- 1/4 cup fresh red bell pepper, chopped in fairly small pieces
- 1/4 cup olive oil
- 1/2- 1 tsp. dried marjoram (more if using fresh)
- 1/2- 1 tsp. "Mrs. Dash" seasoning
- 1/2 cup grated Parmesan cheese
- salt and pepper as desired
- 4 eggs, lightly beaten (just blend yolks with whites)
- 1 cup biscuit mix

Preparation & Serving

- Preheat oven to 350 degrees.
- In large bowl mix all ingredients gently, stirring just till blended.
- Spread in well-greased 9" X 13" baking dish. Bake 35- 40 minutes or until set when checked with a table knife, and lightly browned.

Serve warm in squares as side dish or cut into smaller squares as an appetizer. May be frozen in advance and reheated before serving.

