

Creamy Zucchini and Squash Gratin: Easy Cheesy Baked Dish

Creamy Zucchini and Squash Gratin



OVEN
450°F

TIME
5 min

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INGREDIENTS

2 tablespoons butter (unsalted recommended)
1/2 onion, thinly sliced
1 small zucchini, sliced into rounds (1/8 to 1/4 inch thick)
1 small yellow squash, sliced into rounds (1/8 to 1/4 inch thick)
2 large cloves garlic, minced
1/2 cup heavy cream
1/4 cup grated Parmesan cheese
1 cup shredded smoked gouda cheese

DIRECTIONS

1. Let's get this delicious : Creamy Zucchini and Squash Gratin baking!
2. Preheat : Oven: Preheat your oven to 450°F (230°C).
3. SautØ Aromatics: Melt the 2 tablespoons of butter in a large, oven-proof skillet over medium heat. Add the 1/2 thinly sliced onion and cook, stirring occasionally, until the edges start to brown and the onion is softened, about 5 minutes. Add the 2 large minced garlic cloves and cook for an additional minute, stirring frequently to prevent the garlic from burning.
4. Make : Cream Sauce Base: Pour the 1/2 cup heavy cream into the skillet with the onions and garlic. Bring it to a gentle simmer. Cook until the cream starts to thicken slightly and becomes bubbly, stirring occasionally (about 2-3 minutes).
5. Add : Parmesan: Slowly stir in the 1/4 cup grated Parmesan cheese until it is fully incorporated into the creamy sauce and the sauce is smooth.
6. Add : Squash & Zucchini: Add the sliced 1 small zucchini and 1 small yellow squash to the skillet. Stir gently to coat the vegetables evenly in the creamy sauce. Continue to cook for another 5 minutes, stirring gently, until the vegetables begin to soften slightly. They don't need to be fully cooked yet.
7. Top with : Smoked Gouda: Sprinkle the 1 cup shredded smoked gouda evenly over the top of the vegetables in the skillet.
8. Bake: Transfer the skillet directly to the preheated oven (if it's oven-proof). If not, carefully transfer the entire mixture to a suitable baking dish first.

Bake for 20 minutes, or until the cheese is beautifully melted, bubbly, and golden brown on top.

9. **Cool & Serve:** Remove the gratin from the oven and let it cool for a few minutes before serving. This allows the sauce to set slightly. Enjoy this rich and creamy gratin as a delicious side dish or a light main course!

SWAPS & NOTES

Zucchini and Yellow Squash: Choose firm, fresh zucchini and yellow squash.

Slicing them evenly (1/8 to 1/4 inch thick) is crucial for uniform cooking.

You can use all zucchini or all yellow squash if preferred.

Onion: Thinly sliced yellow or white onion works well.

TIPS FOR SUCCESS

Slice Evenly: Ensure your zucchini and yellow squash slices are uniform in thickness (1/8 to 1/4 inch) so they cook evenly.

Don't Overcook Veggies: Sauté the vegetables until they begin to soften.

They will finish cooking in the oven and you want them tender, not mushy.

Low Heat for Cheese Sauce: When adding Parmesan and simmering the cream, keep the heat at medium or medium-low to prevent the cheese from clumping or the cream from curdling.

