

Cheesy Zucchini and Potato Bake: Comforting Weeknight Side

does just that. What I particularly love about it is the way the



OVEN
375°F

TIME
3-4 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 2 medium zucchini, thinly sliced (about ...-inch thick)
- 2 medium Yukon Gold or russet potatoes, thinly sliced (about ...-inch thick)
- 1 small onion, thinly sliced
- 2 cloves garlic, minced
- 1 cup shredded mozzarella cheese
- 1/3 cup grated Parmesan cheese
- 3/4 cup heavy cream or whole milk (heavy cream for richer, more indulgent results)
- 1 tablespoon olive oil or melted butter
- 1 teaspoon dried Italian seasoning
- Salt and black pepper, to taste
- Optional garnish: chopped fresh parsley or chives

Swaps and Notes:

Potatoes: Yukon Gold potatoes offer a creamier texture, while russets will be fluffier. Sweet potatoes could also be used for a slightly different flavor profile. Ensure consistent thin slicing for even cooking.

Zucchini: Yellow summer squash can be used interchangeably with green zucchini.

Onion & Garlic: Adjust the amounts to your taste. A shallot could also be used for a milder onion flavor.

Cheese: Feel free to mix and match cheeses. A blend with Gruyère or provolone could add another layer of flavor.

Cream/Milk: Heavy cream will yield a richer, thicker sauce. Whole milk will be lighter but still delicious. Lower-fat milks might result in a thinner sauce.

Herbs: Dried oregano, basil, or a fresh sprig of thyme could replace or supplement the Italian seasoning. Fresh herbs, especially basil, are fantastic for garnish.

Spice: A pinch of red pepper flakes added with the garlic can give it a subtle kick.

Directions:

Preheat Oven & Prepare Dish: Preheat your oven to 375°F (190°C). Lightly grease a 9x9-inch baking dish. This size is perfect for creating nice layers and ensuring even cooking.

Prepare Vegetables: Thinly slice your zucchini and potatoes. Aim for uniform ...-inch slices to ensure they cook evenly. A mandoline slicer is excellent for this if you have one, otherwise, a sharp knife and a steady hand will do the trick.

SautØ Aromatics: In a small skillet, heat the olive oil (or melted butter) over medium heat. Add the thinly sliced onion and sautØ for about 3-4 minutes, stirring occasionally, until it has softened and become translucent. Then, toss in the minced garlic and cook for an additional minute until fragrant-ah, that wonderful aroma means flavor is building!

Layer the Bake (First Pass): Let's start building those delicious layers! Place half of the thinly sliced potatoes evenly at the bottom of your prepared baking dish. Follow this with half of the thinly sliced zucchini, then spread half of the sautØed onion and garlic mixture over the zucchini. Season this first layer generously with salt, black pepper, and dried Italian seasoning.

Layer the Bake (Second Pass): Repeat those fabulous layers: add the remaining sliced potatoes, then the remaining zucchini, and finally the rest of the sautØed onion and garlic mix. Season this second layer generously with more salt, black pepper, and Italian seasoning.

Add Cream & Cheese: Evenly pour the heavy cream or milk over the top of the layered vegetables. Then, sprinkle the shredded mozzarella cheese generously over the cream layer, followed by the grated Parmesan cheese.

Bake (Covered & Uncovered): Cover the baking dish tightly with aluminum foil. Pop it into the preheated oven and bake for 30 minutes. After 30 minutes, carefully remove the foil. Return the dish to the oven and bake for an additional 15-20 minutes, uncovered, until the top is beautifully golden brown, the cheese is bubbly, and the vegetables are tender when pierced with a fork.

Rest & Garnish: Give the casserole a little time to rest for about 5 minutes before serving. This allows the creamy sauce to set slightly and makes for easier serving. If you'd like, garnish with fresh chopped parsley or chives for a pop of color and fresh herb flavor!

Tips for Success:

Uniform Slices: This is crucial for even cooking. Thin, consistent slices of potatoes and zucchini will ensure everything cooks through at the same rate.

Don't Overcook Onion/Garlic: Sautøing them just until fragrant is enough. They will continue to cook in the oven.

Season Each Layer: Layering and seasoning each vegetable layer ensures that flavor is distributed throughout the entire casserole, not just on top.

Covering is Key: Covering the dish for the first part of baking helps steam and tenderize the potatoes and zucchini without drying them out.

Resting Time: Allowing the casserole to rest for a few minutes after baking helps the cheesy, creamy sauce set up, preventing it from being too runny when served.

Serving Suggestions and Pairings:

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14. **Serving Suggestions and Pairings:** This Zucchini and Potato Bake is incredibly versatile and makes a fantastic side dish for almost any meal. It's particularly good with:
 15. Roasted chicken, turkey, or pork.
 16. Grilled steak or fish.
 17. As a hearty vegetarian main dish when paired with a simple green salad and crusty bread.
 18. Alongside a comforting meatloaf or meatballs.
 19. For other delicious and comforting casserole-style dishes, you might also enjoy:
20. **My This : Tomato Skillet with Okra and Sausage** is My Favorite Quick Dinner Packed with Southern Flavor for a complete meal.
21. **Or my : This Mexican Chicken and Rice Casserole** is My Favorite One-Pan Dinner That's Always a Hit.
22. **Storage and Leftover Tips:** Leftover Zucchini and Potato Bake can be stored in an airtight container in the refrigerator for up to 3-4 days. To reheat, you can warm individual portions in the microwave, or for best results (to maintain a crispy top if it was there), warm it in a preheated oven at 350°F (175°C) until heated through and bubbly. If reheating in the oven, you can add a fresh sprinkle of cheese for extra melty goodness.

23. More Recipes You Will Love: If you enjoyed the easy, comforting nature of this bake, you'll find similar satisfaction in these other fantastic recipes:
24. For another effortless weeknight solution, check out my This Dorito Casserole is My Favorite Weeknight Dinner Shortcut.
25. For a fantastic breakfast or brunch casserole, try my This One-Pan Breakfast Bake Will Make You Skip.

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/cheesy-zucchini-and-potato-bake-comforting-weeknight-side/>