

## Zucchini Gratin with Yellow Squash - Creamy, Cheesy & Irresistible

Zucchini Gratin with Yellow Squash - A Rich, Cheesy Crowd-Pleaser



OVEN  
**450°F**

TIME  
**5 min**

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SAVE  
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### INGREDIENTS

2 tbsp butter  
1/2 onion, thinly sliced  
1 small zucchini, sliced into rounds (1/8 to 1/4 inch thick)  
1 small yellow squash, sliced the same way  
2 garlic cloves, minced  
1/2 cup heavy cream  
1/4 cup grated Parmesan cheese  
1 cup shredded smoked Gouda

### DIRECTIONS

1. Step 1: Preheat the Oven: Set your oven to 450°F (232°C) and make sure your skillet is oven-safe.
2. Step 2: SautØ the Aromatics: In the skillet, melt the butter over medium heat.
3. Add sliced onions and sautØ for about 5 minutes, until golden at the edges.
4. Add garlic and cook another minute, stirring often.
5. Step 3: Build the Cream Sauce: Pour in the heavy cream and simmer until it starts to bubble and slightly thicken.
6. Stir in the : Parmesan until smooth and melted.
7. Step 4: Add the Squash: Mix in zucchini and yellow squash slices.
8. Cook for 4-5 minutes, just until slightly tender.
9. Step 5: Top with Cheese & Bake: Sprinkle smoked Gouda over the skillet contents.
10. Transfer to oven and bake for 15-20 minutes, until bubbly and golden on top.
11. Step 6: Rest and Serve: Let it sit for a few minutes before serving so the cheese settles.
12. Garnish with fresh herbs if desired (chives or parsley work beautifully).

### SWAPS & NOTES

& Swaps Smoked Gouda : Its creamy texture and smoky flavor make this dish shine.

Sub with GruyÈre, Fontina, or even cheddar in a pinch.

Parmesan : Adds salty umami to balance the cream.

Heavy Cream : You can use half-and-half for a lighter version.

## TIPS FOR SUCCESS

Uniform slices help the squash cook evenly.

Don't overcook on the stove -they'll finish in the oven.

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

Original recipe: <https://chefmaniac.com/zucchini-gratin-with-yellow-squash-creamy-cheesy-irresistible/>