

Cheesy Tomato Zucchini Casserole: Your Go-To Summer Side Dish

tender zucchini and juicy tomatoes



OVEN
375°F

TIME
3-4 min

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INGREDIENTS

2 medium zucchini, thinly sliced (about 1/4-inch thick)
3 medium tomatoes, thinly sliced
1 small onion, thinly sliced
2 cloves garlic, minced
1 tablespoon olive oil
Salt and black pepper, to taste
1 teaspoon Italian seasoning
1 cup shredded mozzarella cheese
1/3 cup grated Parmesan cheese
1/2 cup seasoned breadcrumbs (or Panko for extra crunch)
1 tablespoon melted butter (for topping)
Optional: fresh basil or parsley for garnish

DIRECTIONS

- 1.** 1. Preheat Oven & Prepare Dish: Preheat your oven to 375°F (190°C). Lightly grease an 8x8-inch baking dish (a 9x9-inch or similar size will also work, but the layers might be slightly thinner).
- 2.** 2. Sauté Aromatics: In a small skillet, heat the 1 tablespoon of olive oil over medium heat. Add your thinly sliced onion and minced garlic. Sauté for about 3-4 minutes, stirring occasionally, until the onion is softened and translucent, and the garlic is fragrant. Spread this aromatic onion and garlic mixture evenly in the bottom of your prepared baking dish.
- 3.** 3. Layer the Vegetables: Arrange the thinly sliced zucchini and thinly sliced tomato slices in overlapping rows on top of the onion and garlic layer in the baking dish. Alternate them for a visually appealing presentation. Once layered, sprinkle generously with salt, black pepper, and the 1 teaspoon of Italian seasoning to enhance those fresh flavors.
- 4.** 4. Add the Cheese: Top the vegetable layers with a generous and even layer of 1 cup shredded mozzarella cheese. Follow this with a sprinkle of 1/3 cup grated Parmesan cheese.
- 5.** 5. Prepare & Add the Topping: In a small separate bowl, combine the 1/2 cup seasoned breadcrumbs (or Panko) with the 1 tablespoon of melted butter. Toss with a fork until the breadcrumbs are evenly coated. Sprinkle this crispy, buttery breadcrumb mixture evenly over the cheese layer in the baking dish.
- 6.** 6. Bake: Place the uncovered baking dish in the preheated oven. Bake for 25-30 minutes, or until the vegetables are tender, the cheese is melted and bubbly, and the breadcrumb topping is deliciously

golden brown and crisp.

7. 7. Cool & Garnish: Remove the casserole from the oven and allow it to cool slightly for about 5-10 minutes. This helps the layers set and makes for easier serving. Just before serving, garnish with fresh basil or parsley if desired for that extra pop of freshness and color.
8. 8. Serve: Serve warm and watch it disappear! Enjoy every cheesy, flavorful bite!

SWAPS & NOTES

Zucchini & Tomato Slicing: Aim for consistent, thin slices so the vegetables cook evenly.

A mandoline slicer can be helpful for this, but a sharp knife works just as well.

Vegetable Variety: Feel free to add other quick-cooking summer vegetables like thinly sliced yellow squash or even a handful of bell pepper strips .

Cheese Options: While mozzarella and Parmesan are classic, you can experiment with other meltable cheeses like provolone , fontina , or a blend of Italian cheeses .

TIPS FOR SUCCESS

Thin Slices are Key: Uniform, thin slices of zucchini and tomato ensure even cooking and a tender texture.

Don't Skip the Onion & Garlic: Sautéing these aromatics first builds a crucial flavor base for the casserole.

Seasoning Layers: Seasoning the vegetables before adding the cheese ensures flavor throughout the dish, not just on top.

Don't Overbake: Bake just until the vegetables are tender and the topping is golden.

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

Original recipe: <https://chefmaniac.com/cheesy-tomato-zucchini-casserole-your-go-to-summer-side-dish/>