

Cheesy Zucchini Potato Bake: Your Ultimate Comfort Casserole

thinly sliced potatoes and zucchini soften and absorb all those savory flavors



OVEN
375°F

TIME
3-4 min

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INGREDIENTS

2 medium zucchini, thinly sliced (about 1/8-inch thick)
2 medium Yukon Gold or russet potatoes, thinly sliced (about 1/8-inch thick)
1 small onion, thinly sliced
2 cloves garlic, minced
1 cup shredded mozzarella cheese
1/3 cup grated Parmesan cheese
1/2 cup heavy cream or whole milk
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

DIRECTIONS

1. **Preheat Oven & Prepare Dish:** Preheat your oven to 375°F (190°C). Lightly grease a 9x9-inch baking dish (or an equivalent rectangular dish, such as an 8x11-inch or similar size).
2. **Slice Vegetables:** Take your beautiful potatoes and zucchini and thinly slice them. Aim for slices that are about 1/8 to 1/4 inch thick for uniform cooking. A mandoline slicer can make this step quick and easy, but a sharp knife and a steady hand work just fine.
3. **Sauté Aromatics:** In a small skillet, heat the 1 tablespoon of olive oil or melted butter over medium heat. Add your thinly sliced onion and sauté for about 3-4 minutes, stirring occasionally, until it starts to soften and become translucent. Then, toss in the minced garlic and cook for an additional minute, stirring continuously, until that delightful aroma fills your kitchen-ah, that aroma!
4. **Layer the First Half:** Let's start building those fabulous layers! Arrange about half of the sliced potatoes evenly across the bottom of your prepared baking dish. Next, place half of the sliced zucchini over the potato layer. Then, spread half of the sautéed onion and garlic mixture over the zucchini. Season this first half of layers generously with salt, black pepper, and half of the dried Italian seasoning.
5. **Layer the Second Half:** Repeat the layering process: add the remaining sliced potatoes, followed by the remaining zucchini, and then the rest of the sautéed onion and garlic mix. Season this second set of layers with the remaining salt, pepper, and Italian seasoning.

6. 6. Add Cream and Cheese: Pour the $\frac{1}{2}$ cup heavy cream or whole milk evenly over the top of the layered vegetables. Then, sprinkle the 1 cup shredded mozzarella cheese generously over everything, followed by the $\frac{1}{3}$ cup grated Parmesan cheese.
7. 7. Bake Covered, Then Uncovered: Cover the baking dish tightly with aluminum foil. Pop it into the preheated oven and bake for 30 minutes. This covered baking time allows the vegetables to steam and become tender. After 30 minutes, carefully remove the foil. Return the dish to the oven and bake for another 15-20 minutes, or until the top is deliciously golden brown, bubbly, and the vegetables are fork-tender.
8. 8. Rest & Garnish: Once baked to perfection, remove the casserole from the oven. Give it a little time to rest for 5 minutes before serving. This allows the cheese and layers to set, making it easier to scoop. If you'd like, garnish with fresh chopped parsley or chives for a pop of color and fresh flavor!
9. 9. Serve: Serve warm and watch it disappear! Enjoy every cheesy, comforting bite!

SWAPS & NOTES

Potatoes: Yukon Gold potatoes are excellent for this bake as they hold their shape well and have a naturally creamy texture.

Russet potatoes will also work, but slice them very thinly for best results.

Zucchini: Any type of zucchini or even yellow squash can be used. Ensure consistent thin slices for even cooking.

TIPS FOR SUCCESS

Thin & Even Slices: This is crucial for uniform cooking and a visually appealing casserole.

Don't Rush the SautØ: SautØing the onion and garlic builds a critical flavor foundation.

Season Layers: Seasoning each layer ensures flavor penetrates throughout the entire casserole.

Uncovered: The initial covered bake steams the vegetables, ensuring tenderness.

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

Original recipe: <https://chefmaniac.com/cheesy-zucchini-potato-bake-your-ultimate-comfort-casserole/>