

Light Zucchini Casserole

Grated zucchini and onion combined with buttermilk, Parmesan cheese and biscuit mix, and baked in a pie pan. Delicious as a side dish or for brunch.

Prep Time: 15 Minutes

Cook Time: 1 Hour

Ready In: 1 Hour 15 Minutes

Yields: 6 servings

INGREDIENTS:

1 pound zucchini, shredded
1 small onion, grated
1/3 cup buttermilk
2 tablespoons vegetable oil
1/2 cup grated Parmesan cheese
1 cup biscuit baking mix

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 9 inch pie pan.
2. In a medium bowl combine zucchini, onion, buttermilk, oil, cheese and biscuit mix. Mix well and pour into prepared pie pan.
3. Bake in preheated oven for 1 hour, or until lightly browned.