

# Potato and Zucchini Casserole

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Serves 12

## Ingredients

3 lbs red skin potatoes, cooked & sliced	2 cloves garlic, minced
2 lbs zucchini, thinly sliced	Salt and pepper to taste
2 medium onions, chopped	6 tbsp olive oil

## Directions

1. Preheat oven to 450 degrees
2. Salt zucchini and drain in colander for 10 minutes
3. Saute onions and garlic in 1 tablespoon olive oil until lightly brown
4. Rinse zucchini and pat dry
5. Add 1 tablespoon olive oil and zucchini to pan; saute until translucent
6. Remove to a 9-by-13-inch baking pan
7. Add potatoes to casserole
8. Toss with 2 tablespoons olive oil, salt and pepper
9. Bake about 40 minutes until potatoes are crisp; brush with more olive oil as needed