

## Side Dish

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# Corn-Zucchini Bake

Better Homes and Gardens All-Time Favorite Casseroles

**Servings: 6**

**1 pound (3 medium,) zucchini**  
**1/4 cup onion, chopped**  
**1 tablespoon butter**  
**1 package (10 oz) frozen whole kernel corn, cooked and drained**  
**1 cup (4 oz) Swiss cheese, shredded**  
**2 eggs, beaten**  
**1/4 teaspoon salt**  
**1/4 cup fine dry bread crumbs**  
**2 tablespoons Parmesan cheese, grated**  
**1 tablespoon butter, melted**

Preheat oven to 350 degrees.

Wash zucchini; do not peel. Cut into 1-inch-thick slices. Cook, covered, in a small amount of boiling salted water until tender, 15 to 20 minutes. Drain and mash with a fork.

Cook onion in one tablespoon butter until tender. Combine zucchini, onion, corn, Swiss cheese, eggs and salt. Turn mixture into a 1-quart casserole.

Combine bread crumbs, Parmesan and melted butter; sprinkle over corn mixture. Place casserole on a baking sheet. Bake, uncovered, until knife inserted off-center comes out clean, about 40 minutes.

Let stand 5 to 10 minutes before serving. Garnish with cherry tomatoes and parsley, if desired.

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Per Serving (excluding unknown items): 168 Calories; 11g Fat (59.5% calories from fat); 9g Protein; 8g Carbohydrate; 1g Dietary Fiber; 100mg Cholesterol; 233mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 1/2 Vegetable; 1 1/2 Fat.