



Santa Rosa Hills CSA

Zucchini

Baked Zucchini, Green Chiles, & Cotija

An easy, delicious way to prepare zucchini. The zucchini can also be sliced into rounds and the dish cooked in a skillet on the stove top.

Preheat oven to 350° F

Ingredients:

2-3 medium zucchini, sliced lengthwise ¼ inch thick

1 small can mild green chiles, chopped

cup Cotija cheese, crumbled (Mexican cheese found in the cheese section of most grocery stores.

1 Tbs. olive oil

Preparation:

- 1) Spread olive oil over bottom and sides of an 8 inch square baking dish.
- 2) Line bottom of pan with half of zucchini slices. Sprinkle with half of chiles and half of cheese.
- 3) Repeat with other half of zucchini, chiles, and cheese.
- 4) Bake for 20-25 minutes, until zucchini is tender and cheese starts to brown.