Swiss Onion Zucchini Bake

Ingredients

- 1 large sweet Spanish onion (3 cups sliced onions)
- 3 cups thinly sliced zucchini
- 1/4 cup butter or margarine
- 2 eggs, beaten
- 1/4 cup milk
- 1 tsp salt
- 1/8 tsp pepper
- 1/2 tsp dry mustard
- 1 cup grated Swiss cheese

Instructions

1. Peel and thinly slice onion. Separate into rings.
2. Sauté onion and zucchini in butter until tender.
3. Place in a shallow 1 1/2-quart baking dish.
4. Combine eggs, milk, salt, pepper, mustard, and half the cheese.
5. Pour egg mixture over vegetables.
6. Sprinkle with remaining cheese.
7. Bake at 375°F for 20 minutes or until firm.
8. Yields 6 servings.

SWISS ONION ZUCCHINI BAKE

- 1 large sweet Spanish onion (3 cups sliced onions)
- 3 cups thinly sliced zucchini
- ¼ cup butter or margarine
- 2 eggs, beaten
- ¼ cup milk
- 1 teaspoon salt
- ⅛ teaspoon pepper
- ½ teaspoon dry mustard
- 1 cup grated Swiss cheese

Peel and thinly slice onion. Separate into rings. Saute onion and zucchini in butter until tender. Place in shallow 1½-quart baking dish. Combine eggs, milk, salt, pepper, mustard and half the cheese. Pour over vegetables. Sprinkle with remaining cheese. Bake at 375 degrees for 20 minutes or until firm. Yields 6 servings.

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