ZUCCHINI QUESADO
Kathy Barokas

“My mother always offered to make this delicious family favorite whenever we traveled to the ocean or somewhere else. It can be reheated and served anytime for breakfast, brunch, lunch, snack or a light dinner.”

Serves 10 to 16

3 small zucchini, unpeeled and grated
1 carrot, peeled and grated
½ teaspoon salt
1 cup plus ¼ cup pecorino parmesan cheese
1 cup crumbled feta
1 cup matzo meal OR 3 slices white bread, torn into pieces
5 to 6 eggs, well beaten
⅛ cup oil

Preheat oven to 350°.

Squeeze the zucchini until no more liquid comes out and place it into a large bowl. Mix in the 1 cup parmesan cheese and the feta. Add the matzo meal or the bread, and the beaten eggs and mix well.

In the preheated oven, heat the oil in a 9x13 glass dish. Sprinkle just a bit of flour into the dish, then pour in the zucchini, cheese and egg mixture. Sprinkle the top with the ¼ cup of cheese.

Bake for 35-40 minutes or until the egg mixture the top springs back.