Eat Smart • Move More

Summer Squash and Zucchini Casserole

Prep Time: 10 minutes **Total Time:** 50 minutes











Ingredients

Nonstick cooking spray
3 summer squash, diced
1 onion, diced
1 cup instant brown rice
1 ½ cups 1% milk
1 egg
½ teaspoon Italian seasoning
½ teaspoon ground black pepper
1 cup reduced fat cheddar cheese, shredded

| _ | serving 249.64g |
|--------------------------------|--------------------|
| Amount per serving Calories | 180 |
| % | Daily Value |
| Total Fat 7g | 9% |
| Saturated Fat 3.5g | 18% |
| Trans Fat 0g | |
| Cholesterol 50mg | 17% |
| Sodium 170mg | 7% |
| Total Carbohydrate 18g | 7% |
| Dietary Fiber 2g | 7% |
| Total Sugars 8g | |
| Includes g of Added Sugars | |
| Protein 10g | |
| Vitamin D 1mcg | 4% |
| Calcium 250mg | 20% |
| Iron 1mg | 4% |
| Potassium 398mg | 8% |

Nutrition Facts

Directions

- Heat oven to 375°F. Spray a baking dish with nonstick cooking spray.
- Add summer squash, onion, and brown rice to the baking dish and stir to combine.
- In a mixing bowl, whisk together milk, egg, Italian seasoning, and pepper. Pour mixture over ingredients in the baking dish and gently stir to combine. Sprinkle cheddar cheese over top of casserole.
- Bake for 35 minutes or until liquid is absorbed. Let casserole set 5 minutes before serving.

Quick Tips

- You can change the flavor of this casserole by choosing different seasonings or cheeses.
- Try adding your favorite leafy greens for extra veggies!
- Pair with chicken, salmon, or pork.

Follow us | Like us











www.eatsmartmovemoreva.org

This institution is an equal opportunity provider. This material was funded by USDA's Supplemental Nutrition Assistance Program - SNAP.

This work was supported by the USDA National Institute of Food and Agriculture, Expanded Food and Nutrition Education Program. In accordance with Federal law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, this institution is prohibited from discriminating on the basis of race, color, national origin, sex, age, disability, and reprisal or retaliation for prior civil rights activity. (Not all prohibited bases apply to all programs.)



Virginia Cooperative Extension programs and employment are open to all, regardless of age, color, disability, gender, gender identity, gender expression, national origin, political affiliation, race, religion, sexual orientation, genetic information, veteran status, or any other basis protected by law. An equal opportunity/ affirmative action employer.

(Recipe adapted from: https://whatscooking.fns.usda.gov.)