

Seasonal Eating



Zucchini Cornbread Casserole

3 cups shredded zucchini
kosher salt
3/4 cup chopped onion
2 eggs, beaten
12 ounces shredded Cheddar cheese, divided
1 (8 1/2-ounce) box sweet cornbread corn muffin mix
1 teaspoon paprika
1 teaspoon dried oregano
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon dried thyme
1/2 teaspoon seasoned salt
1/4 teaspoon black pepper

Place shredded zucchini in a colander over a bowl. Sprinkle with a little kosher salt (a large pinch) and let drain for about 30 minutes. Press with paper towels to remove any excess moisture. Place in a large bowl and stir in the onion, eggs and 8 ounces of the cheese. Stir until well mixed. Add cornbread mix, paprika, oregano, onion powder, garlic powder, thyme, seasoned salt and pepper. Stir until mixed. Pour into a greased 8" square casserole dish. Sprinkle with remaining 4 ounces of cheese and bake in a 350 degree oven for 45 minutes.