

Round out dinner with this super simple casserole side!

## Ingredients:

- 1 cup biscuit/baking mix
- 1/2 cup grated Parmesan cheese
- 1 tablespoon dill weed
- 1 teaspoon salt
- 1/8 teaspoon pepper
- 4 large eggs, lightly beaten
- 1/2 cup canola oil
- 3 cups chopped zucchini
- 1 large onion, chopped



## Instructions:

1. In a large bowl, combine the biscuit mix, Parmesan cheese, dill, salt and pepper. Add eggs and oil. Stir in zucchini and onion until blended. Pour into a greased 1-1/2-qt. baking dish.
2. Bake, uncovered, at 375° for 25-30 minutes or until golden brown.

## Nutrition:

Makes 5 servings

1 slice: 410 calories, 32g fat (7g saturated fat), 176mg cholesterol, 978mg sodium, 21g carbohydrate (4g sugars, 2g fiber), 11g protein.

Nutrition is provided as a courtesy and is an estimate. If this information is important to you, please have it verified independently.