

Zucchini Gratin

RECIPE LIGHTLY ADAPTED FROM THE BAREFOOT CONTESSA



Ingredients

6 tablespoons (3/4 stick) unsalted butter, plus extra for topping
1 pound yellow onions, cut in 1/2 and sliced (3 large)
2 pounds Southwestern Produce Sliced Zucchini
2 teaspoons kosher salt
1 teaspoon freshly ground black pepper
1/4 teaspoon ground nutmeg
2 tablespoons all-purpose flour
1 cup hot milk
1 cup fresh bread crumbs
1 cup grated Gruyere cheese

Directions

1. Preheat oven to 400°F
2. Melt the butter in a very large (12-inch) sauté pan and cook the onions over low heat for 20 minutes, or until tender but not browned. Add the zucchini and cook, covered, for 15 minutes, or until tender. Use a fork to separate any slices stuck together. Add the salt, pepper, and nutmeg and cook uncovered for 5 more minutes.
3. The mixture will appear runny from cooking the frozen zucchini. Drain the mixture and return to sauté pan.
4. Stir in the flour. Add the hot milk and cook over low heat for a few minutes, until it makes a sauce. Pour the mixture into an 8 by 10-inch baking dish.
5. Combine the bread crumbs and Gruyere cheese and sprinkle on top of the zucchini mixture. Dot with 2 tablespoons of butter cut into small bits and bake for 20 minutes, or until bubbly and browned.