



BAKED ITALIAN SQUASH WITH GRUYERE CHEESE

(MAKES 2 SERVINGS)

Ingredients:

- 4 Cups Italian Squash, Ends Trimmed and Thinly Sliced
- 4 oz Gruyere Cheese, Shredded
- 2 Eggs
- ½ Cup Heavy Cream
- 1 TBL Salt
- 1 tsp Black Pepper
- Pan Spray or Olive Oil for Coating Pan

Preparation:

1. Preheat Oven to 400F.
2. In a small mixing bowl, whisk together Eggs, Cream, Salt, and Pepper.
3. In a large mixing bowl, thoroughly combine Squash, Gruyere, and Cream mixture.
4. Using pan spray or olive oil, coat the bottom and sides of a 9" pie pan. Place Squash mixture into pan and evenly spread into pan.
5. Cover pan with foil and bake for 30 minutes. Remove foil and bake an additional 7-8 minutes until golden brown. Pull from oven and let sit for 10-15 minutes before serving.



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