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## ZUCCHINI CASSEROLE

- 4 Large Zucchini
- 1/2 Cup Flour
- 1 Teaspoon Salt
- 2 Eggs, Slightly Beaten
- 1/4 Cup Oil
- 2 Cups Diced Tomatoes
- 1/2 Teaspoon Salt
- 2 Cloves Garlic, Minced
- 2 Teaspoons Chopped Parsley
- 1/2 Cup Grated Sharp Cheddar Cheese

### DIRECTIONS

1. Cut squash in half and thin into thin lengthwise slices.
2. Dip into seasoned flour, then eggs.
3. Sauté in oil until browned on both sides.
4. Cook tomatoes, salt, garlic and parsley together for 10 minutes.
5. Place half of squash in a casserole dish.
6. Sprinkle with half the cheese and half the sauce. Repeat, finishing with cheese on top.
7. Bake in a 350 degree oven for 30 minutes.