

Zucchini Persillade

(Serves 6)

2 lb zucchinis

salt , pepper

4 TBs of chopped parsley and minced garlic

2 TBs olive oil bouillon if necessary

1 cup grated Swiss cheese

- Peel zucchinis, Slice them
- Mix with salt, put in a strainer and let them drain for 1/2hour.
- Heat oven at 375 degrees
- Oil a baking dish
- Mix drained zucchini slices with mixture of parsley and garlic.
- Pour in baking dish, add pepper and salt only if necessary.
- Add a little oil on top of dish
- Place in oven and bake until slices are almost tender. Add bouillon if needed.
- Sprinkle with Swiss cheese and leave in oven until cheese has melted and has become a brown crust. The broiler can be used.