

# Zucchini Milano

**Category:** Vegetable

**Servings:** 4

**Rating:** 10

**Source:** Jr. League Centennial Cookbook

## Description:

This is from an old family restaurant in Milan. The dish was so popular that the recipe was printed and made available for the asking, but only if your I.D. showed you were not from Milan!

## Ingredients:

zucchini	4 medium cut into 1/4" slices
salt	1 teaspoon
bacon	4 slices diced
onion	1 med. chopped
garlic	1 clove minced
light bread	2 slices, diced
mozzarella cheese	1 cup shredded
Italian seasoning	1/2 teaspoon
pepper	ground
tomato sauce	8 ounce can
parmesan cheese	2 tablespoon grated

## Instructions:

Cook zucchini in 1/2 cup boiling water with 1/2 t. salt till barely tender. Drain. In a skillet, cook the bacon till crisp; drain and put in a bowl. Add onion & garlic to skillet and saute till tender. Drain and add to bacon. Stir onion-bacon mixture into the drained zucchini; add the bread, cheese, Italian seasoning, remaining salt, pepper and the tomato sauce. Toss lightly till well coated. Spoon the zucchini into lightly oiled ovenproof dish. (about 9 x 9) Sprinkle with Parmesan and bake 20 minutes at 350° or till bubbly.