



CRISPY ZUCCHINI BAKE



Cream cheese with red onion, portobello mushrooms, garlic, fresh spinach, roasted red peppers and pepperoncini, topped with feta cheese and **Battered Zucchini Circles**, then baked until golden. Yield: 2 Servings

Ingredients:

8 Each	Battered Zucchini Circles [#0282120], Prepared According to Package Directions	¼ Cup	Roasted Red Peppers, Sliced
2 Tbsp.	Olive Oil	2 Tbsp.	Pepperoncini, Sliced
½ Cup	Red Onion, Diced	2 tsp.	Italian Seasoning
1 Cup	Portobello Mushrooms, Sliced	To Taste	Salt & Black Pepper
2 tsp.	Garlic, Minced	1-8 oz. Pkg.	Cream Cheese, Room Temperature
1 Cup	Spinach Leaves, Packed	¼ Cup	Feta Cheese, Crumbled

Directions:

1. Preheat an oven to 375°F.
2. Heat a large sauté pan with the olive oil over medium heat.
3. Add in the red onion and portobello mushrooms, then sweat for 2-3 minutes, or until the onion is translucent.
4. Add in the garlic, then cook for another minute.
5. Stir in the spinach leaves, roasted red peppers, pepperoncini, Italian seasoning, salt and black pepper, then cook for 2 minutes, or until the spinach is wilted.
6. Gently fold in the cream cheese until it is evenly distributed with the vegetables and remove it from heat.
7. Pour the mixture into a greased baking dish, then top with the feta cheese and **Battered Zucchini Circles**.
8. Bake for 6-8 minutes, or until the feta cheese is golden.

