

Cheesy Zucchini Bake - 5 Ingredient

- time
 - 55mintotal time
 - 7ingredients
 - 6servings
-
- 3 tablespoons butter
 - 1/2 cup Progresso™ Italian style panko crispy bread crumbs
 - 1 1/2 lb zucchini, cut into 1/4-inch slices
 - 1/2 teaspoon black pepper
 - 3/4 cup water
 - 1 container (8 oz) chive & onion cream cheese spread
 - 1 cup shredded Cheddar cheese (4 oz)



1. Heat oven to 350°F. Spray 8-inch square (2-quart) baking dish with cooking spray; set aside.
2. In small microwavable bowl, microwave 2 tablespoons of the butter uncovered on High 30 seconds or until melted. Stir in bread crumbs until mixed well; set aside.
3. In 12-inch nonstick skillet, melt remaining 1 tablespoon butter over medium-high heat. Add zucchini; cook 4 to 6 minutes, stirring occasionally, until crisp-tender. Spoon zucchini into baking dish.
4. In same skillet, cook water and cream cheese spread over medium-low heat, stirring constantly, until smooth; stir in Cheddar cheese. Heat until cheese is melted. Pour mixture over zucchini; mix to coat.
5. Bake 15 minutes; top with bread crumb mixture. Bake 10 to 15 minutes or until bread crumbs start to brown and zucchini is tender.