

Slow-Cooker Zucchini Casserole

- Prep Time 15 min
- Total Time 2 hr 25 min
- Servings 10

- 7 cups sliced zucchini (6 small to medium zucchini)
- 1/3 cup diced onion
- 2 tablespoons butter, melted
- 2 cups crushed Ritz™ crackers
- 1 cup shredded Cheddar cheese (4 oz)
- 1 cup Progresso™ chicken stock (from 32-oz carton)
- 1/2 cup sour cream
- 1/2 teaspoon kosher salt
- 1 tablespoon chopped fresh parsley, desired



- 1 Grease inside of slow cooker with butter or cooking spray.
- 2 Place zucchini and onion in microwavable dish; drizzle with 1 tablespoon of the melted butter. Cover with plastic wrap; microwave on High 7 to 8 minutes or until the zucchini is just tender and has released much of its liquid. Drain; place in slow cooker.
- 3 Mix 1 cup of the crushed crackers with half of the cheese, the chicken stock and sour cream. Mix in salt. Pour over zucchini; gently stir to coat. Cover; cook on High heat setting 2 hours.
- 4 Toward end of cooking, toss remaining cracker crumbs with remaining melted butter. Toast cracker crumbs in skillet until just golden and crisp. Stir in remaining cheese and the parsley. At end of cook time, turn off slow cooker; remove cover, and sprinkle toasted cracker crumb mixture over top of casserole. Let stand 15 minutes before serving.