Garden Bake

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Cut into 4 servings, 6 FSP per serving, — Cut into 6 servings, 4 FSP per serving

- 1 cup chopped zucchini
- 1 cup chopped tomato
- 1/4 cup chopped onion
- 1/4 cup parmesan cheese (grated)
- 1/4 cup reduced fat cheddar cheese (shredded)
- 3 eggs
- 3/4 cup Bisquick
- 1 1/2 cups 1% milk
- 1. Preheat oven to 400
- 2. Spray a 9 inch deep pie plate with non stick spray.
- 3. Add zucchini, tomato, onion and cheeses to dish.
- 4. Beat eggs, add Bisquick and milk, salt and pepper to taste. Pour over veggies.
- 5. Bake at 400 for 25-35 minutes or until a knife inserted in the center comes out clean
- 6. Let sit 7-10 minutes before serving