



# Zucchini Flan

*Flan isn't just for dessert. Take the custard, add zucchini and cheese and it makes a great side dish.*

Yield: 8 servings

1/4 medium onion, chopped  
3 tablespoons butter  
8 zucchini, sliced 1/8" thick (about 4 quarts)  
1 1/3 cups heavy cream  
3 eggs, slightly beaten

1/3 teaspoon nutmeg  
2/3 cup Swiss cheese, shredded  
Kosher salt, to taste  
Black pepper, to taste

Sweat onions in butter until translucent.

Add zucchini and cook until tender.

Blend cream, eggs, nutmeg, salt and pepper together.

Layer Zucchini in a buttered casserole and pour cream mixture over it. Sprinkle with cheese.

Bake at 350 degrees F until custard is lightly set.

