Toobybox Squash Gratin

Ingredients

- 3 medium zucchini/squash (cut into ¼” thick slices)
- Sea salt
- Black pepper
- 1½ cup Swiss Gruyère shredded cheese blend (or any shredded sharp cheese; divided)
- 3 oz brie cheese (edges cut off)
- ½ cup heavy cream
- 2 tbsp unsweetened almond milk (or any milk of choice)
- 1 tbsp butter
- 2 cloves garlic (minced or crushed)
- ½ tbsp Italian seasoning
Instructions

1. Toss the squash slices with sea salt. Place into a colander and set over the sink to drain for 45 minutes. Pat dry at the end.

2. Preheat oven to 400 degrees F (204 degrees C).

3. In a small 1.5 quart (1.5 L) casserole dish, arrange the squash slices in several overlapping rows and sprinkle very lightly with half of shredded cheese between rows. You'll use about ¾ cup cheese total. Season lightly with black pepper. (They already have salt at this point.)

4. Combine the brie, cream, milk, butter and garlic in a small saucepan. Heat for a few minutes on the stove over low to medium-low heat, stirring frequently, until the cheese melts and the mixture is smooth. If desired, add sea salt to taste. Pour the mixture evenly over the squash.

5. Sprinkle the remaining ¾ cup shredded cheese blend on top. Top with Italian seasoning.

6. Bake for about 30-35 minutes, until the cheese on top is dark golden brown and the squash is soft.