

## INGREDIENTS FOR 6-8 SERVINGS



Sauvignon Blanc



Pale Ale

- 4 Tablespoons Butter, Divided
- 6 Small Zucchini, Chopped
- 1 Large Onion, Chopped
- 1 Teaspoon Minced Garlic
- 1 ½ Cups Food Club® Rice Squares, Crushed
- 1 Cup Food Club® Cheddar Jack Cheese, Shredded
- 2 Eggs, Lightly Beaten
- 1 Teaspoon Salt
- ¼ Teaspoon Pepper



## PREPARATION

Preheat oven to 350°. Spray an 8x8" baking pan with non-stick cooking spray.

In a large skillet, heat 2 tablespoons of butter over medium-high heat. Add zucchini and onion; cook for 8 minutes. Add garlic and cook for an additional 2 minutes. Transfer to a bowl and cool completely.

Microwave remaining butter and drizzle over cereal; tossing to coat.

Stir cheese, eggs, salt and pepper into cooled zucchini mixture. Place mixture in prepared baking dish. Top with cereal mixture.

Bake, uncovered for 25 to 30 minutes or until heated through. Let it stand for 10 minutes before serving.