

Baked Zucchini with Chicken and Feta



Prep time: 15 minutes

Cooking time: 30-35 minutes

Servings: 4

Ingredients

- 2 medium zucchinis, sliced into thin rounds
- 2 cups cooked chicken breast, shredded or diced
- 1 cup crumbled feta cheese
- 1 cup cherry tomatoes, halved
- 1/2 cup grated Parmesan cheese
- 3 cloves garlic, minced
- 1 teaspoon dried oregano
- 1 teaspoon dried thyme
- 1/4 teaspoon red pepper flakes (optional for heat)

- 2 tablespoons olive oil
- Salt and pepper to taste
- Fresh basil or parsley for garnish (optional)

Directions:

- **Preheat Oven:** Preheat your oven to 375°F (190°C).
- **Prepare the 8 x 8 Baking Dish:** Grease a medium-sized baking dish with olive oil and set aside.
- **Mix the Ingredients:** In a large mixing bowl, combine the sliced zucchini, cooked chicken, feta cheese, cherry tomatoes, half of the Parmesan cheese, minced garlic, oregano, thyme, red pepper flakes, salt, and pepper. Drizzle with olive oil and toss everything together until well combined.
- **Transfer to Baking Dish:** Pour the zucchini and chicken mixture into the prepared baking dish, spreading it evenly.
- **Top with Cheese:** Sprinkle the remaining Parmesan cheese over the top of the mixture for an appealing crust.
- **Bake:** Place the baking dish in the oven and bake for 30-35 minutes, or until the zucchini is tender and the top is golden and bubbly.
- **Serve:** Remove from the oven and let it cool for a few minutes. Garnish with fresh basil or parsley if desired. Serve warm and enjoy!

Recipe compliments of *momdishes.com*