

# Zucchini and Yellow Squash Au Gratin

★★★★★ [4.9 from 53 reviews](#)

*Tender pieces of zucchini and yellow squash in a mouthwatering creamy cheese sauce. This delectable easy skillet vegetable will quickly become one of your family favorites.*

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**Prep Time:** 10 minutes

**Cook Time:** 35 minutes

**Total Time:** 45 minutes

**Yield:** 4

**Category:** Side dish

**Method:** Stovetop and Baking

**Cuisine:** American



## INGREDIENTS

SCALE

- 2 tablespoons butter
- 1/2 onion thinly sliced
- 1 small zucchini sliced in rounds 1/8 to 1/4 inch thick (please see notes)
- 1 small yellow squash sliced in rounds 1/8 to 1/4 inch thick (please see notes)
- 2 large cloves garlic minced
- 1/2 cup heavy cream
- 1/4 cup grated parmesan
- 1 cup shredded smoked gouda

## INSTRUCTIONS

1. Preheat oven to 450 degrees
2. Melt butter in oven proof skillet over medium heat. Add onion and cook until the edges start to brown approximately 5 minutes. Add garlic and cook for additional 1 minute. Add cream and simmer until bubbly and starting to thicken. Slowly stir in parmesan. Add zucchini and yellow squash and cook an additional 4-5 minutes.
3. Sprinkle with smoked gouda and bake in the oven for 15-20 minutes or until cheese is golden brown.