



**Many Hands Organic Farm and
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Greek Baked Zucchini

from Nina Marcinowski

Ingredients:

- 4 large tomatoes, peeled and chopped
- 1 clove garlic minced
- ½ cup olive oil
- 1 teaspoon honey
- 1 teaspoon oregano
- 1 teaspoon dry mint
- Salt and pepper to taste
- 6 cups zucchini sliced thin, use a food processor or the side of a grater
- 2 onions minced
- 4 to 8 oz Feta or other cheese
- ½ cup bread crumbs
- 1 tablespoon butter

Directions:

1. Mix first 9 ingredients. Put in 9x13 greased pan.
2. Spread cheese, then crumbs, and dot butter.
3. Bake 30 minutes with foil then about 30 minutes without foil, at 350°.