

Great-grandma's Zucchini and Stuffing Casserole

2 cups of shredded zucchini (If using frozen drain water)
¼ cup onion chopped fine
½ cup shredded carrots
1 8oz. container of dairy free cream cheese
3 Tablespoons of dairy free olive oil buttery spread
4 Tablespoons of water
1 7oz. box of chicken flavored herb stuffing (make sure brand is dairy free)
½ cup of bacon crumbles

Directions:

Cook cream cheese in saucepan until smooth. Add zucchini, onion, and carrots to cream cheese mixture. Cook on medium until mixture is completely heated. Stir continually while cooking. Melt 3 Tablespoons of olive oil spread and mix with 4 Tablespoons of water. Then mix with stuffing. Stir until blended. Spray a 12 by 9 pan with olive oil cooking spray. Spread one-third of the dressing mix into bottom of pan. Layer cream cheese mixture over stuffing and spread evenly. Pour remaining stuffing over cream cheese mixture and sprinkle bacon crumbles over the top. Bake at 350 degrees for 40 minutes.

Single serving size ½ cup.

Recipe serves 8 to 10 people.