**Zucchini and Chorizo Casserole**

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I would like to present to you a new and tasty creation to serve at your next brunch get-together. I wanted to try something a little different than the regular frittata, something with a little more oomph to it, so I decided to try a casserole that is mostly composed of zucchini.

**Ingredients:**

3 large zucchini

1/2 red onion, chopped

1/2 cup mushrooms (optional)

5 eggs

2 links chorizo, casings removed

1 tsp salt

Freshly ground black pepper, to taste

**Directions:**

1. Preheat oven to 375 degrees F. Cook the chorizo in an oven-safe skillet over medium heat. Set aside.

2. Grate all of the zucchini and put into a large bowl. Using a paper towel, press some of the moisture out of the zucchini. In a separate bowl, beat the eggs with salt and pepper.

3. Combine all of the ingredients, including cooked chorizo, in the large bowl and mix together. You want to have enough eggs to coat the whole mixture. Warm about a 1/2 tablespoon of olive oil in the skillet over medium heat; add the zucchini mixture into the pan. Cover and cook about 5 minutes until the eggs start to set on the bottom. Transfer to the oven and bake for 12-15 minutes, until the eggs are firm. Remove and let rest for 5-10 minutes, then serve.

