

# TOMATO ZUCCHINI GRATIN

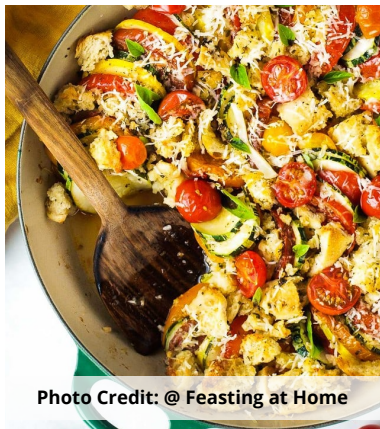


Photo Credit: @ Feasting at Home

## INGREDIENTS

- 3 slices of **Bread**
- 4 tablespoons **Olive Oil**, divided
- 1 tablespoon fresh **Thyme** (or 1 teaspoon dried)
- 1 tablespoon fresh **Oregano** (or 1 teaspoon dried)
- 1/2 teaspoon **Salt**
- 1/4 teaspoon **Pepper**
- 1/4 teaspoon **Red Pepper Flakes**
- 3/4 cup **Parmesan**
- 2 lbs. **Tomatoes**, sliced 1/2 inch thick (4-5 medium tomatoes)
- 1 pound **Zucchini**, sliced 1/4 inch thick (2 medium zucchinis)
- **Salt and Pepper** to taste
- 1 Tablespoon **Red Wine Vinegar**
- 2 large cloves **Garlic**, minced
- 1/2 cup fresh **Basil**, optional

## DIRECTIONS

**Step 1:** Preheat oven to 400F

**Step 2:** Hand tear bread to form coarse crumbs (or quickly pulse in food processor). Place on a sheet pan and bake at 400 degrees for 3-5 minutes, until dried out.

**Step 3:** Toss toasted bread, 2 tablespoons of olive oil, thyme, oregano, salt, black pepper, red pepper flakes, and parmesan together in a bowl. Set aside.

**Step 4:** Alternate tomato and zucchini slices in a shallow baking pan.

**Step 5:** Season with salt and pepper.

**Step 6:** Whisk together remaining olive oil, red wine vinegar, minced garlic. Pour over tomatoes and squash.

**Step 7:** Top evenly with bread crumb mixture.

**Step 8:** Bake at 400 for 15-20 minutes or until bread crumbs are toasty.

**Step 9:** Tear basil leaves on top and serve warm or at room temperature.



Recipe: By Sylvia, Feasting at Home