

## *Provencal Vegetable Gratin*

*Traci Horany Bayer*

*This is great in the summer time with fish! Very fresh!*

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| 5 Tbsp. olive oil, divided                          | 2 medium zucchini, cut in ¼-inch rounds      |
| 2 medium onions, thinly sliced                      | 2 medium yellow squash, cut in ¼-inch rounds |
| 4 garlic cloves, minced                             | Pepper                                       |
| 2 tsp. kosher salt, divided                         | 3 or 4 tomatoes, cut in ½-inch slices        |
| ¼ cup fresh basil leaves, cut into thin long strips | ½ cup finely grated Parmesan cheese          |
| 2 tsp. minced fresh thyme                           |  |

Preheat oven to 375°. Lightly grease a 7x11-inch baking dish and set aside. Heat 2 tablespoons of olive oil in a large skillet over medium-low heat. Add the onions and garlic and sprinkle with 1 teaspoon of the salt. Cook, stirring occasionally, until completely softened but not browned, about 5 to 10 minutes. Stir in the basil and thyme and spread the onion mixture evenly in the baking dish.

Evenly layer the slices of zucchini and squash in rows, overlapping each slice, in the baking dish to completely cover the onion. Brush or drizzle with olive oil and sprinkle with salt and pepper. Lay the tomato slices over the squash, brush slices with olive oil, and sprinkle each with salt and pepper.

Cover the dish with foil and bake in preheated oven until the vegetables are tender, about 30 to 40 minutes. Uncover the dish and evenly sprinkle with the Parmesan cheese. Return uncovered dish to oven and bake an additional 20 minutes or until cheese is melted and lightly browned. Serve hot or at room temperature.