

Patty's Tomato and Zucchini Gratin



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A great green and red dish for the holidays...And a little extra parmesan cheese on top when you take it out of the oven will not hurt."

**PATTY MCMAHON
REGISTRY**

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PREP TIME

10 mins

COOK TIME

20 mins

SERVINGS

6 - 8

INGREDIENTS

- 3 lbs ripe plum tomatoes
- 3 lbs firm zucchini
- 1/2 cup dry bread crumbs
- 1/4 cup freshly grated Parmesan cheese
- 2 tablespoons chopped fresh flat-leaf parsley
- 1 tablespoon chopped fresh thyme
- 1 tablespoon chopped fresh oregano
- Salt and freshly ground black pepper to taste
- 1/4 cup pure olive oil

PROCEDURE

1. Preheat your oven to 375 degrees Fahrenheit.
2. Slice the tomatoes and zucchini into 1/4-inch thick round slices as uniformly as you can.
3. In a rectangular Pyrex baking pan overlap the tomato and zucchini in a decorative pattern, like red and green shingles on a gingerbread house.
4. Blend all the dry ingredients together, then scatter them evenly over the tomatoes and zucchini.
5. Sprinkle the olive oil on top and bake until golden and crusty, about 20 minutes.
6. A little extra parmesan cheese on top when you take it out of the oven will not hurt. You can serve right in the baking dish!