

# Parmesan Zucchini Tomato Gratin

Looking for a way to get more vegetables?

## Ingredients

- 1 zucchini, thinly sliced
- 3 medium tomatoes, thinly sliced
- 1/2 medium onion, chopped
- 2 cloves garlic, minced
- 1/3 cup shredded Parmesan cheese
- 1/2 teaspoon dried oregano
- 1/2 teaspoon dried basil
- 1/2 teaspoon dried parsley
- Salt and pepper to taste



## Instructions

1. Saute onions until translucent. Add garlic and saute for 30 seconds.
2. Place 1/3 of the mixture to the bottom of a medium round tart dish (or casserole dish).
3. Layer tomatoes and zucchini slices in a circle, alternating a layer of 2 zucchini slices and 1 tomato slice until the dish is filled.
4. Top with remaining onion-garlic mixture. Drizzle with olive oil and sprinkle with oregano, basil, parsley, salt, and pepper. Top with the shredded Parmesan cheese.
5. Bake for 35 minutes, or until lightly browned.