

# HEIRLOOM SQUASH & TOMATO GRATINÉE

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## Ingredients

1 large Yellow Zucchini

2 medium heirloom  
Tomato

1 small onion, about 3  
ounces

1 Cup breadcrumbs

¼ Cup Parmesan  
Cheese

1-ounce Butter

½ teaspoon Italian  
Seasoning, or dried  
mixed herbs

1 large clove Garlic,  
minced

Salt & Pepper

## Directions

Preheat oven to 375F.

Prepare a 2-quart baking dish with a light coating of pan spray.

Slice zucchini & tomatoes into about 12 slices less than ¼ inch each and season each piece lightly with salt & pepper.

Slice onion into thin slices and break up the rings. Alternate slices of tomato and zucchini in a shingled layer in the baking dish, adding a ring or two of onion on each squash slice.

Combine breadcrumbs and cheese in a food processor and pulse until combined evenly, then sprinkle across the vegetables.

Melt butter in a saucepan with garlic and herbs until melted.

Drizzle over the breadcrumbs and place in the oven.

Bake for 25-35 minutes and the crumbs are golden brown, and sides are bubbling.

Delicious served with grilled chicken and rice.