

Summer Vegetable Tian

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Time: 1.5 hours

Instructions

1. Preheat the oven to 400°F. Dice the onion and mince the garlic. Sauté the onion and garlic with olive oil in a large skillet over medium
2. Slice the zucchini, yellow squash, tomato, and potato thinly (1/4-inch slices). The Potatoes should be thin so that they soften quickly while in the oven.
3. Spread the sautéed onion and garlic in the bottom of the dish. Arrange the other sliced vegetables, stacked vertically like dominos, in an alternating pattern. Season the top of the vegetables generously with salt, pepper, and dried thyme.
4. Cover the dish with foil and bake for 30 minutes.
5. Remove the foil, top with the shredded cheese, and bake without the foil for an additional 15-20 minutes, or until the cheese is golden brown. Top with chopped fresh parsley for garnish, if desired

Ingredients

- 1 medium yellow onion
- 2 cloves garlic, minced
- 1 Tbsp olive oil
- 1 medium zucchini
- 1 medium yellow squash
- 1 medium potato
- 1 medium tomato
- 1 tsp dried thyme
- Salt & pepper
- 1 cup shredded Italian blend cheese
- 1 Tbsp chopped parsley (optional garnish)

Notes: