

Summer Vegetable Tian

Bread Crumb Mixture:

3/4 cup fresh bread crumbs
2 tablespoons grated Parmesan cheese
1/2 teaspoon chopped fresh thyme
2 teaspoons olive oil

In a medium bowl, combine bread crumbs, cheese, thyme and olive oil. Set aside.

Tomatoes and Zucchini:

2 teaspoons balsamic vinegar
2 teaspoons honey
2 tablespoons olive oil
1/4 teaspoon kosher salt
2 teaspoons chopped fresh thyme, divided
1 1/2 small zucchini, thinly sliced (about 1/8" - 1/4" thick)
4-5 medium tomatoes, thinly sliced (about 1/4" thick)

In a small bowl whisk together the vinegar, honey, olive oil and salt. Place the zucchini slices in one bowl and the tomatoes in another bowl. Sprinkle each with 1 teaspoon of the thyme, a pinch of salt and 1/2 of the vinegar mixture. Toss and set aside.

Onion and Pepper Mixture:

1 tablespoon olive oil
1 medium onion, thinly sliced
1/2 large bell pepper, thinly sliced
1/4 teaspoon kosher salt
2 teaspoons minced garlic

In a medium skillet, heat 1 tablespoon of the olive oil and add the onion, bell pepper and salt. Cook until softened and the onions are browned, about 10-12 minutes. Add the garlic and cook just until fragrant, about 30 seconds.

Assembly:

3 tablespoons finely chopped oil packed, sun dried tomatoes
1/2 teaspoon chopped fresh thyme
2 tablespoons grated Parmesan cheese
2 tablespoons olive oil

Spray a shallow baking dish with vegetable spray and spread the onions and peppers into an even layer. Top with the sun dried tomatoes and thyme.

Starting at one end of the dish, shingle a layer of tomato slices down the center. Place a zucchini line down each side of the tomatoes and then repeat another line of tomatoes on each side, continuing until all the zucchini and tomatoes are used and the pan is filled. Pour any juices left in the zucchini bowl over the vegetables. Sprinkle with Parmesan cheese and drizzle with olive oil. Top with breadcrumb mixture. Bake at 375 degrees until well browned and the juices have bubbled and reduced, about 50-65 minutes. Let cool at least 10 minutes before serving.