

## Zucchini, Eggplant & Tomato Gratin

This is not really a recipe but just a simple and delicious way to serve three of my favorite veggies. (Yes, I know tomatoes are technically a fruit.) The exact amounts are up to you, and you truly can't mess this up. The result is a light, healthy and colorful side dish, and a perfect accompaniment to any meat, chicken or fish entree. It also goes *great* with pastas, like Mac & Cheese for a vegetarian option. I've ALSO added sliced and boiled Yukon Gold potatoes to the layers, for a stand alone main course!



Tomatoes and Zucchini, uncooked, sliced into about 1/3 inch thick "rounds"

### **Roasted** Eggplant Rounds

Arrange everything in a greased baking dish, in alternating layers, seasoning each layer with salt and pepper and Herbs de Provence or other dried herbs, like basil, oregano or tarragon. Top with bread crumbs and Parmesan cheese, and drizzle with some olive oil. Bake at 400 degrees for 35 to 40 minutes until browned.

**All recipes are available to download from our website!**