

FRENCH ZUCCHINI TIAN



TIME TO PREPARE

15 Minutes



COOK TIME

65- 75 Minutes



4 SERVINGS



Ingredients

- 1 small onion, thinly sliced
- 1 to 2 cloves garlic, minced
- 2-3 tbsp [Sarafino olive oil](#)
- 1/2 tsp salt
- Freshly ground black pepper
- 1 tsp [Organic Fair Herbes de Provence](#)
- 2 zucchini (1 green and 1 yellow/summer squash) or 1 zucchini + 2 baby eggplants (or other vegetables of choice), thinly sliced
- 3 Roma tomatoes, thinly sliced in rounds
- [Sarafino Olive oil for drizzling](#)
- [Flaky salt \(like Maldon\)](#)

Steps to Make

1. Preheat oven to 400 F.
2. Place onions and garlic in the bottom of a ceramic round or rectangular baking dish (approximately 5 x 7). If you have a larger baking dish (9 x 13, just double the amount of vegetables. Really, it's about however much you want to put into the dish.
3. Drizzle the onions and garlic with about 1 tbsp olive oil, and sprinkle with salt, pepper and a little of the Herbes de Provence.
4. To assemble, layer the sliced zucchini and tomatoes slices either in rows or alternating colours and overlapping them to create rows going in opposite directions. Or stack vegetable slices in rows, making sure the slices are slightly overlapping each other. (In other words a row of zucchini, followed by a row of tomatoes, then a row of eggplant or whatever vegetable you are using. *I made mine in circles*).
5. Drizzle remaining olive oil over the vegetables and sprinkle with the remaining Herbes de Provence. Cover the dish with aluminum foil and bake for 45 minutes.
6. Remove the foil from the dish, drizzle with a little more olive oil and bake uncovered for 20 to 30 minutes longer or until the vegetables are cooked through.
7. Before serving, sprinkle with a little flaked Maldon salt over top of vegetables. Serve warm or at room temperature.