Zucchini and Tomato Bake

This super-quick-and-easy side or main dish puts leftover summer veggies to great use.

Ingredients
- Cooking spray
- 1 pound sliced zucchini
- 1 ½ cups fresh or frozen corn kernels
- 1 ¼ pounds sliced vine-ripened tomatoes
- ½ cup panko
- ¼ cup finely grated Parmesan

Directions
1. Preheat oven to 400 degrees
2. In 2 quart (or large casserole dish) layer sliced zucchini, corn kernels, and sliced tomatoes.
3. Combine bread crumbs and parmesan, sprinkle on top
4. Bake uncovered for about 30 minutes, or until golden brown.
5. Bake for additional 10 minutes with foil until vegetables are tender