ZUCCHINI & TOMATO GRATIN

Ingredients:

- 1 zucchini, thinly sliced
- 3 medium tomatoes, thinly sliced
- ½ medium onion, chopped
- 1 clove garlic, minced
- ¼ cup shredded parmesan
- Pinch of oregano
- ½ Tbsp olive oil
- Salt and pepper to taste

Instructions:

1. Preheat oven to 350 F.
2. Sauté onions until translucent. Add minced garlic and sauté for 30 seconds. Transfer ⅓ of the mixture to the bottom of a hotel pan (or casserole dish).
3. Layer the tomatoes and zucchini by alternating a layer of 2 zucchini slices and 1 tomato slice until the dish is filled.
4. Top with remaining onion-garlic mixture. Drizzle with olive oil and sprinkle with salt, black pepper, oregano to taste. Top with the shredded parmesan cheese.
5. Bake the parmesan zucchini and tomato gratin in a preheated oven for about 35 minutes, or until lightly browned.