

Veggie Tian

Prep Time: 1.5 hours, 15 minutes active

Serves: 4-6

Preheat oven to 350 degrees

Brush 9x13 x2 baking dish with olive oil

Note: veggies should be similar in diameter or cut to better conform

Save time, chop them while onions are sautéing...

2 large yellow onions, cut in half and sliced

2 cloves garlic, minced

1 pound round potatoes, unpeeled

1 pound zucchini, unpeeled

1 pound yellow squash, unpeeled

1- 1.5 pounds medium tomatoes or large, cut to size

2 ounces Gruyère cheese (gets lovely when baked)

2 teaspoons dried thyme

1 teaspoon kosher salt

Heat 2 Tablespoons olive oil in pan and add onions

Cook 10 minutes on medium low til soft

Add garlic and stir around for a minute

Spread mixture on bottom of baking dish

Slice the veggies 1/4 inch thick

Layer them alternately in the dish on top of the onions

They need to fit closely in one layer

Sprinkle with salt, pepper and thyme

Drizzle 1-2 Tablespoons olive oil evenly over all

Cover tightly with foil

Bake 35-40 minutes until potatoes fork tender

Uncover. Sprinkle cheese on top.

Bake for another 30 minutes. Serve warm. Great leftover also!

