Zucchini Tian

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by Claudia Kousoulas and Ellen Letourneau

A tian is nothing more than a layered vegetable casserole. It’s a flexible dish—easy to size up and down, depending on how many people you’re serving or how much produce you have. This version uses tomatoes and zucchini, but you could add potatoes, summer squash, pesto, eggplant, even bits of ham or cheese. Some versions layer in cooked rice, which makes the dish heartier, and is particularly nice with juicy vegetables.

Ingredients

- 2 medium zucchini
- 1 medium tomato
- Olive oil
- Breadcrumbs
- Salt and freshly ground pepper
- Dried or fresh herbs to taste
- Grated cheese to taste

Directions

Cut the zucchini and tomato into roughly ¼-inch thick slices.

Drizzle olive oil into a small casserole and make one layer of zucchini. Drizzle that layer with olive oil, sprinkle on breadcrumbs, salt, pepper, herbs, and grated cheese.

Continue with layers of tomatoes and the rest of the zucchini, finishing with a sprinkle of breadcrumbs and drizzle of oil.

Bake at 450°F for 15 to 20 minutes, until the vegetables are softened and the top is browned. Serves 2 to 4.