

## TOMATO & SUMMER SQUASH GRATIN

*From Executive Chef/Partner Mychael Bonner*

*Serving Size: 4 people*

*Timing: 1.5 hours prep and cook time*

### INGREDIENTS

#### FOR THE BASE:

- ¼ cup of olive oil
- 3 medium onions, peeled and finely diced
- 4 cloves of garlic, minced
- 1 cup of zucchini (diced and seeded); use a spoon to scrape out the seeds
- 1 cup of yellow squash (diced and seeded)
- 2 medium tomatoes, grated (can also use tomato puree as a substitute)
- 3 tbsp. basil, roughly chopped
- ½ cup of grated parmesan cheese
- 2 tbsp. softened butter (to line baking dish)
- Salt and pepper to taste

#### FOR THE TOPPING:

- 3-4 medium zucchini, sliced ¼ inch thick
- 3-4 medium to small yellow squash, sliced ¼ inch thick
- 4 medium tomatoes, sliced ¼ inch thick
- 2 tbsp. of olive oil
- 2 tbsp. of grated parmesan
- Salt and pepper to taste



## METHOD

1. Preheat oven to 350°F
2. Using a large, heavy bottom sauté pan, heat olive oil over medium heat.
3. Add onions and cook slowly, stirring occasionally, until golden brown and soft (approx. 30-40 minutes).
4. Add minced garlic and cook for 3-4 minutes.
5. Add zucchini and yellow squash. Cook until squash softens and releases its juices (approx. 10 minutes).
6. Add grated tomato and cook until moisture reduces by half.
7. Season with salt and pepper.
8. Stir in basil and cook until most of the moisture has evaporated.
9. Add parmesan cheese
10. Taste and correct seasoning as necessary. At this point, the mixture should be thick with little moisture.
11. Spread mixture into a buttered 9 inch baking dish using a spoon or spatula.
12. Begin to layer in sliced ingredients onto the top of the mixture from left to right in this order:
  - One row of zucchini placed tightly together until reaching the other side of the pan.
  - Repeat this step using the tomatoes, making sure to slightly overlap the zucchini.
  - End with the yellow squash, also slightly overlapping the tomato.
  - Repeat until the whole dish is covered.
13. Season with additional salt, pepper and parmesan cheese.
14. Cover with parchment paper, and cover parchment paper with aluminum foil.
15. Bake for 20-25 minutes or until vegetables are soft.
16. Remove from the oven and allow the dish to rest for 10 minutes.
17. Serve and enjoy!

